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JACKSON, MISS.

Elizabeth F. Middleton

SALLY'S COOK BOOK

Egg Plant

2 med. eggplants cooked & drained
2 eggs
1 chop onion
1 can mushroom soup
salt & pep
cheese & buttered cracker crumbs
30 to 45 min. 350°

Trin... founded in 1848. ... sary to build the chu... completed in 1941. In the ... held by only two priests, the ... and the Rev. Edward Reynolds Jo... In addition to the church buildings, a ... and small Chapel evidence the growth o... ss.

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SHORT HISTORICAL FACTS—

Trinity Parish has had a most interesting and unique history. It was founded in 1848. Fire, tornado and the elements have made it necessary to build the church five times, the present structure having been completed in 1941. In the last fifty-six years the Rectorship has been held by only two priests, the Rev. Albert Martin from 1896 to 1924 and the Rev. Edward Reynolds Jones from 1924 to the present date. In addition to the church buildings, a Rectory, modern Parish House and small Chapel evidence the growth of the Parish.

TO PRESERVE CHILDREN

Take one large, grassy field, half dozen children, two or three small dogs, a pinch of brook, and some pebbles. Mix the children and the dogs well together, and put them into the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all a deep blue sky, and bake in the hot sun. When brown, remove and set away to cool in a bath tub.

Mrs. J. P. B. Washington

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THINGS TO REMEMBER

A little salt put on the skillet before fish are put in to fry will keep the fish from sticking.

To prevent cake icing from becoming sugary, add one teaspoon of lemon juice.

Add a pinch of cream of tartar to fudge before cooking.

In making caramel, after the sugar is browned, add one large lump of butter and stir well. It will then not lump when poured into the milk, but will make a smooth caramel.

In making meringue, add ¼ teaspoon cream of tartar, and let custard cool before putting on.

Cup custard will bake solid and not whey if placed on a trivet on a number of thicknesses of paper in hot water. Bake at a low temperature of 300 degrees.

CAKES

ANGEL FOOD CAKE—No. 1

12 egg whites
1½ cups sugar
1 cup flour, slightly rounded
1 tsp. cream of tartar, rounded
Pinch of salt
¾ tsp. vanilla
¾ tsp. lemon juice

Sift flour, sugar and salt seven times. Beat eggs stiff (but not dry). As soon as eggs begin to froth put in cream of tartar. Just before ready to add the flour and sugar, put in the flavoring. Lastly, fold in the sugar and flour with as little beating as possible. Bake in 325° oven for about 55 minutes. Invert pan until cake is cold, then cut it from the pan.

ANGEL FOOD CAKE—No. 2

1¼ cups sugar
10 egg whites
1 cup flour
1 tsp. cream of tartar
1 tsp. vanilla
¼ tsp. almond extract (if desired)
Pinch of salt

Beat egg white to which salt has been added until frothy. Add baking powder and beat until they will hold their own weight so it will not slip out of bowl. Sift dry ingredients, add flavoring and put in ungreased pan and put in cool oven. Bake at 325° for 1 hour.

ANGEL FOOD CAKE—No. 3

11 or 12 egg whites

Beat with ½ tsp. salt until thick. Beat slowly into this 1½ cups sugar, sifted 5 times. Fold in 1 cup of Swans Down cake flour and 1 heaping tsp. cream of tartar, sifted 5 times. Add vanilla and almond. Bake in Angel Food pan for 50 or 60 minutes. Don't open oven first 15 minutes.

APPLE CAKE

2 cups butter
3 cups sugar
5 eggs
4½ cups flour
3 cups stewed apples, sweetened to taste
1½ tsp. soda, stirred in apples. Let stand 20 minutes
1½ tsp. all kinds of spices
½ tsp. salt
2 cups nuts
1 box raisins

APPLE SAUCE CAKE

1½ cups sugar
1 egg
½ cup shortening
1½ cup sour apple sauce with 2 tsp. soda stirred in
1 cup raisins, chopped
1 cup nut meats
2½ cups flour
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves
1 tsp. nutmeg
1 tsp. all-spice

Cream the butter or shortening, add sugar and cream until light. Add well beaten egg then the apple sauce into which has been beaten the soda. Sift flour, salt, baking powder, and spices together, then fold into the mixture. Last, add the nuts and raisins. One cup figs may be added.

BANANA CAKE

1 cup butter
2 cups sugar
4 eggs
3¾ cups flour
4 tsp. baking powder (in flour)
2 cups banana pulp
¾ tsp. soda to bananas
⅓ cup sweet milk
1 tsp vanilla

BANANA NUT CAKE

½ cup butter
1¾ cups sugar
2 eggs, separated
½ tsp. vanilla
1 tsp. soda
½ cup buttermilk
2 cups flour
1 cup nuts
2 ripe bananas, mashed

Cream butter well; add sugar and egg yolks, well beaten. Add soda to milk. Add this and flour alternately to first mixture. Add nuts and bananas and fold in stiffly beaten whites. Bake in greased loaf pan 40 minutes. Ice with white icing.

BLACKBERRY JAM CAKE

3 eggs
1 cup sugar
¾ cup butter
2 cups flour
1 cup Jam
½ cup nuts, if desired
1 tsp. soda
1 tsp. all-spice
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cream of tartar (little over)
½ cup sweet milk, **OR**
3 tblsp. sour cream

Mix in regular cake order, adding eggs one at the time. Bake in cup cakes and ice with butterscotch icing.

BROWN SUGAR CAKE

4 eggs, beaten lightly
1 lb. brown sugar

Mix thoroughly in double boiler until sugar dissolves

While this is cooling, sift 2½ cups flour, 1½ tsp. baking powder. Pour mixture over flour, add 2 cups nut meats, 1 tsp. vanilla. Cook in slow oven (in shallow pan) 35 minutes. Cut in oblong pieces and roll in powdered sugar.

CHOCOLATE ANGEL FOOD CAKE—No 1

12 large egg whites
2 cups sugar
½ cup cocoa
1 cup flour
2 level tsp. cream of tartar
1 tblsp. lemon juice

Uncooked Icing:

⅔ stick butter
2 cups XXXX sugar
2 heaping tblsp. cocoa
Little boiling water

CHOCOLATE ANGEL FOOD CAKE—No. 2

1¼ cups sifted sugar
1¼ cups unbeaten egg whites
¾ cup cake flour (sifted twice, then measured)
¼ cup cocoa (sifted once, then measured)
¼ tsp. salt
1 tsp. vanilla
1 tsp. cream of tartar

Put salt in egg whites and beat until frothy. Add cream of tartar and beat until stiff, but not dry. Add sugar by spoonfuls and barely fold

in. Add vanilla and then fold in flour and cocoa mixture (sifted together 5 times before using). Bake 1 hour.

CHOCOLATE LAYER CAKE

2 tsp. baking powder
1 cup sugar
2 eggs
2 tsp. baking powder
¾ cup milk
2 sqs. chocolate
2 cups flour
Flavoring

Bake in layers.

CHOCOLATE MARSHMALLOW CAKE

½ cup butter
1½ cups sugar
4 well beaten egg yolks
⅛ tsp. salt
4 egg whites, beaten
1¾ cups flour
1 cup milk
2 tsp. baking powder
1 tsp. cinnamon
4 sqs. chocolate, melted, mixed with 5 tblsp. hot water
1 tsp. vanilla

COFFEE CAKE

½ tsp. salt
3 tlbsp. butter
1 tsp. cinnamon
½ cup nuts
1 egg
4 tsp. baking powder
½ cup sugar
¾ cup milk
2 cups flour

Bake 20 minutes.

COFFEE FRUIT CAKE

½ cup cold coffee
1 cup sugar
½ tsp. soda
1 tsp. cinnamon
2 cups flour
½ cup sour milk
2 eggs
½ tsp. baking powder
1 tsp. cocoa
½ cup butter
1 cup raisins
¼ tsp. salt
Other spices, if desired

DATE CAKE

1 tsp. soda in 1 cup boiling water
1 pkg. dates, cut into above mixture. Let cool.
Cream 1 cup sugar with: 3 tblsp. butter, add 2 well beaten eggs
1½ cups sifted flour sifted with 1 tsp. baking powder
1 cup nuts, ½ tsp. vanilla

Now add date mixture. Grease and flour pan, pour in and bake 30 to 40 minutes 350°. Serve with whipped cream and caramel sauce or just whipped cream.

DATE NUT LOAF

1 lb. seeded dates, chopped
1 lb. pecan halves
1 cup sugar
¼ tsp. salt
1 cup flour, sifted and browned lightly in oven
3 well beaten eggs
1 tsp. vanilla

Mix and sift together all dry ingredients. Add chopped dates and nuts and stir. Then well beaten eggs and vanilla mixed. Mix lightly and

pack in loaf bread pan. Should be about 1 or 1½ inches thick. If it seems a little dry when eggs have been added, rinse dish with a little cold water and add to mixture. Steam until done and brown in oven or bake in very slow oven until brown.

DEVIL FOOD CAKE—No. 1

2 cups sugar
½ cup butter
2 eggs
1 cup sour milk
2½ cups flour
2 tsp. vanilla
½ cup cocoa
1 tsp. soda
Pour enough boiling water to dissolve cocoa
Add the above to creamed butter, sugar and eggs

Icing:

½ cup water (cold)
2 egg whites, well beaten
1½ cups sugar
Pinch of cream of tartar

Let syrup boil until threads from a spoon, then slowly pour over eggs. Continue beating until almost cold. If icing is too hard, add a few drops of boiling water.

DEVIL FOOD CAKE—No. 2

2 cups flour
2¾ tsp. baking powder
¼ tsp. salt
⅔ cup butter
1½ cups sugar
3 eggs, well beaten
3 sqs. Bakers unsweetened chocolate, melted
¾ cup milk
1 tsp. vanilla

Cream butter, add sugar gradually. Cream together until light. Add eggs, then chocolate. Add flour alternately with milk. Add vanilla. Bake in greased pans 350°

DEVIL FOOD CAKE—No. 3

1½ cups sugar
½ cup butter
½ cup sour milk
3 tblsp. cocoa
2 eggs
½ cup boiling water
2 cups flour
½ tsp. soda
1 tsp. baking powder
2 tsp. vanilla

Filling:

1 cup nuts
1 cup figs
½ cup raisins, ground

Icing:

1 cup water
2 cups sugar
2 eggs
8 marshmallows

DEVIL FOOD CAKE—No. 4

Mix in order given:
1½ cups sugar
1 cup butter
½ cup cocoa mixed with warm water
½ cup sour milk
2 egg yolks
2 cups flour
1 tsp. soda
2 egg whites, well beaten
1 tsp. vanilla

Icing:

2 egg whites, unbeaten
½ cup brown sugar
1 tsp. baking powder
1 cup white sugar
5 tblsp. water
1 tsp. vanilla

Mix thoroughly with rotary egg beater in top of double boiler. Let water

be boiling (bubbling all over) before putting on. Beat while cooking with rotary beater seven minutes. Take off and add vanilla. Beat until ready to spread.

FEATHER CAKE

¾ cup butter
1¼ cups sugar
½ cup cold water
4 eggs
2½ cups flour
5 tsp. baking powder
Flavoring

Sift flour 3 times. Stir cake very hard. Bake in slow oven. Fine for layer cake.

FRUIT CAKE—No. 1

1 lb. butter
1½ lbs. sugar
1½ lbs. flour
1½ doz. eggs
1 lb. currants, washed & dried
4 lbs. raisins, washed & dried
2 lbs. pecans
1 lb. almonds
1 lb. cherries
½ lb. citron
½ lb. orange peel
½ lb. lemon peel
1 lb. pineapple

Watermelon rind washed and dried. Spices and nutmeg. Cook in pressure cooker with pet cock open 1 hour. Cook 40 minutes with pet cock closed. Bake about 30 minutes.

FRUIT CAKE—No. 2

11 or 12 eggs
1 lb. sugar
1 lb. butter
1 lb. flour
1 lb. currants
3 lbs. raisins
½ lb. citron
½ lb. pineapple
1 lb. cherries
4 or 5 cups pecans
1 pt. watermelon rind preserves
1 level tsp. soda
2 or 3 tblsp. molasses
1 small half cup brandy
Juice of 1 orange
¼ lb. candied orange peel (minced fine)
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 tsp. spice

FRUIT CAKE—No. 3.

12 eggs
1 lb. butter
1 lb. sugar
1 lb. flour (4 cups)
2 lbs. raisins
2 lbs. currants
2 lbs. nuts
1 lb. citron
1 lb. pineapple
1 lb. cherries
1½ cups molasses
½ tsp. soda
Wine glass of wine or brandy
½ tsp. ginger
2 tsp. cinnamon
1 tsp. cloves
1 tsp. mace
1 tsp. nutmeg

FRUIT CAKE—No. 4

1 lb. butter
1 lb. brown sugar
13 eggs
1 cup molasses
1 lb. flour
4 tsp. cinnamon
4 tsp. all-spice
1½ tsp. mace
¼ tsp. soda
1 nutmeg, grated
1 tblsp. hot water
3 lbs. raisins
2 lbs. Sultana raisins
1½ lbs. citron
1 lb. currants
½ lb. preserved lemon rind
½ lb. orange rind
1 cup brandy, **OR**
1 cup grape juice
4 sqs. chocolate, melted
Also pineapple, preserved and cherries
Nuts

Cream butter and add sugar and beat well. Separate eggs and beat yolks until thick and lemon colored. Add to first mixture, then add flour (except a little which should be reserved to dredge fruit) mixed and sifted with spices, fruit, brandy, chocolate and whites beaten until stiff and dry. Just before putting into pans, add soda dissolved in water. Cover pan with buttered paper. Bake about 3½ hours. This makes 8 small loaves.

FUDGE CAKE

¼ lb. butter, melted
2 cups sugar
3 or 4 sqs. Bakers bitter chocolate, melted over hot water
4 eggs
1 cup flour
2 cups nuts
1 tblsp. vanilla

Break eggs into sugar, beat thoroughly. Add melted butter. Follow with other ingredients. Bake 25 to 30 minutes and cut while hot, but do not remove until cold. You can bake in paper cups.

GINGER CAKE—No. 1

⅔ cup shortening
⅔ cup sugar
2 cups molasses
4 eggs
1 cup sour milk
2 tsp. soda
3 cups flour
Spices

GINGER CAKE—No. 2

½ cup sugar
½ cup lard
1 egg
1 tblsp. soda in
1 cup warm water
2 tsp. baking powder in flour
Pinch of salt
3 cups flour
1 tsp. each of ginger, cloves, allspice, cinnamon, nutmeg and vanilla
1 cup molasses

GRAHAM CRACKER CAKE

1 cup sugar
½ cup butter
3 eggs
1 tsp. vanilla
¾ cup milk
26 graham crackers
1 heaping tsp. baking powder

Cream butter and sugar. Beat yolks of eggs and add with milk and vanilla. Roll graham crackers, add baking powder and milk. Put all together. Fold in egg whites.

JAM CAKE—No. 1

½ cup butter
1 cup sugar
3 egg yolks
1 cup jam
½ cup sour milk
1 tsp. soda
2½ cups flour
3 egg whites
Spices to taste
(½ tsp. cloves, spices)
½ cup nuts
½ cup raisins

JAM CAKE—No. 2

3 eggs
1 cup sugar
¾ cup butter
2 cups flour
1 cup jam
½ cup nuts
1 tsp. soda
1¼ tsp. cream of tartar, all-spice, cinnamon, nutmeg
½ cup sweet milk, **OR**
3 tblsp. sour cream

JAM CAKE—No. 3

1 cup butter
1 cup sugar
5 eggs
3 cups flour
1 cup buttermilk
1 cup jam
1 level tsp. soda in buttermilk
1 tsp. grated nutmeg & spices
½ tsp. baking powder, added last thing

JAPANESE FRUIT CAKE

1 cup butter
2 cups sugar
1 cup milk
2 tsp. baking powder
1 tsp. all-spice
½ tsp. cloves
½ tsp. cinnamon
¼ tsp. salt
1 tsp. vanilla
4 eggs
½ cup nuts
1 lb. seeded raisins
3 cups flour

Cream butter and sugar. Drop eggs in one at a time, beating hard after the addition of each egg. Sift dry ingredients well, and add alternately with milk. Dredge nuts and raisins with a part of the sifted ingredients and add to the mixture. Lastly add vanilla. Bake in two layers in a slow oven 45 to 50 minutes. Keep wrapped in a well moistened cloth in a covered container until ready to use. The cloth may be moistened with your favorite wine or brandy. A soft cheese cloth used in several thicknesses holds the moisture well and allows an even distribution. A day or so before ready to serve make the following filling:

1 fresh cocoanut, grated
2 cups sugar
⅔ cups cocoanut milk
2 tblsp. flour
1 lemon (grated rind & juice)
1 apple (peeled & grated)
¼ lb. pecans

Mix ingredients (except pecans) together in double boiler and cook until thick and jelly-like. Spread on cake, putting the pecans between the layers. If desired, you may reserve about 2 tblsp. of the grated cocoanut and sprinkle on top. (I like this filling best spread only between the layers and over the top, leaving the sides plain).

JELLY ROLL

4 eggs, separated
1 cup sugar
3 tblsp. cold water
½ tsp. lemon extract
½ tsp. vanilla
½ cup cornstarch
1 cup sifted pastry flour
1½ tsp. baking powder
¼ tsp. salt.

Sift flour, baking powder and salt together 4 times. Beat yolks thick and lemon colored. Gradually beat sugar into yolks. Then add water and flavoring. Then fold in dry ingredients. Last, fold in egg whites, beaten stiff, but not dry. Line 7x12x1-inch shallow pan with plain paper. Do not grease this. Spread cake mixture evenly over paper. Bake in 350° oven for 12 minutes. Your success here will depend entirely on how fast you can work. When cake is done, turn on paper or towel sprinkled with powdered sugar. With sharp knife, quickly cut off all rusty edges. Spread another clean towel or paper over cake, then quickly roll the cake up between the two towels and let it stand, resting on the fold until it sets in the roll form. When ready to use unroll and spread with ¾ cup of jelly or jam. Then roll up again. Some people spread jelly as soon as the cake comes from the oven and then roll it up. You must work fast in either case.

LAFAYETTE CAKE

1 cup butter
2 cups sugar
3 cups flour
1 level tsp. cream of tartar
½ tsp. soda
12 egg whites
¼ tsp. lemon extract
¼ tsp. almond extract
¾ tsp. vanilla

Sift flour before measuring, then sift 3 times after adding cream of tartar and soda. Wash salt out of butter and get all water out. Cream well. Add gradually the sugar; cream until fluffy. Whip egg until fluffy and add enough to smooth the flour and after smooth, add all of egg whites. Then add flavoring. Bake 65 or 70 minutes. Take out of oven and let top cool before turning out to cool.

LEMON CAKE

2 cups sugar
1 cup butter
1 cup sweet milk
3 cups flour, sifted 3 times
6 egg whites, beaten stiff
1 tsp. vanilla
2 heaping tsp. baking powder

Filling:

Cream 1 cup sugar, 1 stick butter, 6 egg yolks; put in double boiler; boil; add juice of 3 lemons.

(½ of this makes a nice cake for a small family).

LOUISIANA SPICE CAKE

(Mix in the morning, bake just in time to serve hot with whipped cream or pudding sauce)

2 cups sifted cake flour
2 tsp. calumet baking powder
¼ tsp. salt
½ tsp. ginger
1½ tsp. cinnamon
¾ tsp. cloves
¾ tsp. nutmeg
½ cup butter, or shortening
1 cup sugar
2 eggs, well beaten
3 tblsp. molasses
7 tblsp. cold coffee

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For Superfine Cake – Swans Down

Old Mansion Party Cake

A Swans Down "Guessing-Gone" Recipe

Preparations. Have shortening at room temperature. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Measure into sifter:

2½ cups sifted Swans Down Cake Flour
3¼ teaspoons Calumet Baking Powder
1 teaspoon salt
1⅓ cups sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

1 cup milk
1½ teaspoons vanilla
¼ teaspoon almond extract

Have ready:

4 egg whites, beaten to meringue★ with ⅓ cup sugar

★For meringue, beat 4 egg whites with rotary egg beater (or at high speed of electric mixer) until foamy; add ⅓ cup sugar gradually, beating only until meringue will hold up in soft peaks.

Swans Down's "Guessing-Gone" part!

1. Stir shortening just to soften. Sift in dry ingredients. Add ¾ of the milk and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add meringue mixture and remaining milk and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

Baking. Turn batter into pans. Bake in moderate oven (350°F.) 30 to 35 minutes, or until done. Cool thoroughly before frosting.

Frosting. Prepare Fluffy Lime Frosting as directed below. To ½ cup, add 2 tablespoons each chopped raisins, nuts, candied cherries, and citron and spread between layers. Cover top and sides of cake with remaining frosting. Decorate with silver dragées.

Fluffy Lime Frosting

Cream together 6 tablespoons butter, ¼ teaspoon salt, and 1 teaspoon vanilla. Add 1 unbeaten egg white, then add 3½ cups sifted confectioners' sugar, alternately with 2½ tablespoons lime juice, beating well after each addition. Add 2½ teaspoons grated lime rind and beat until of right consistency to spread.

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Sift flour once, add baking powder, salt and spices, and sift together three times. Cream butter thoroughly; add sugar gradually and cream together until light and fluffy. Add eggs and molasses and beat well. Add flour, alternately with coffee, a small amount at a time. Beat after each addition until smooth. Turn into greased loaf pan, 9x9x2 inches. Wrap first tightly with damp cloth. Then with waxed paper. Bake in moderate oven 375° F. 35 minutes. Serve with lemon or apricot sauce.

MAHOGANY CAKE

⅔ cup butter
2 cups sugar
3 egg yolks
4 heaping tsp. cocoa dissolved in 4 tblsp. hot water
1 tsp. cinnamon
1 tsp. spice
1 tblsp. vanilla
⅔ cup milk
2 cups flour
1 tsp. baking powder
4 egg whites

Filling:

1 box XXXX sugar
1 stick butter, creamed with sugar
Add 1 egg yolk
2 tblsp. cocoa, dissolved in 3 tblsp. hot coffee (very strong)
1 tblsp. vanilla

MARSHMALLOW LOAF

½ lb. marshmallows, quartered
½ lb. graham crackers, rolled
½ lb. dates, chopped
1 cup nuts
½ cup thin cream

Soak marshmallows in cream until soft. Roll graham crackers. Mix ingredients together, knead as you would bread. Make into rolls. Roll in wax paper, put in the refrigerator until cold. Slice. Serve with whipped cream.

NUT CAKE

½ cup sugar
4 eggs, separated
1 tblsp. bread crumbs
½ cup nuts, cut fine

Serve with cherries in bottom of pan and with whipped cream.

1—2—3—4 CAKE

4/5 cup butter
2 cups sugar
4 eggs (white & yolks)
3¾ cups flour
2 rounding tsp. baking powder
1 level tsp. vanilla
1 cup milk

ORANGE-PINEAPPLE CAKE

1 cup shortening
1¼ cups sugar
3 eggs
1 tsp. lemon extract
2¼ cups sifted cake flour
2½ tsp. baking powder
¼ tsp. salt
⅔ cup strained orange juice

Cream shortening. Add sugar gradually while creaming. Add the eggs, unbeaten, one at a time, and beat thoroughly. Add the lemon extract. Add the sifted dry ingredients alternately with the orange juice in thirds. Bake in three layers in a moderately hot oven (375°) for 25 minutes. Fill with orange-pineapple filling and frost with seven minute frosting.

PINEAPPLE UP-SIDE DOWN CAKE—No. 1

1 large can sliced pineapple
½ cup brown sugar
1 cup sugar
½ cup shortening
2 eggs, well beaten
½ cup milk
½ tsp. cinnamon
¼ cup butter
⅓ cup nuts
1¾ cups flour
½ tsp. salt
2½ tsp. baking powder
1 tsp. flavoring

Put butter, brown sugar and cinnamon in bottom of iron skillet. Place in oven until melted. Remove from oven. Spread mixture evenly over bottom. Place a layer of pineapple (or other fruits) over the syrup. Sprinkle chopped nuts over pineapple. Cream sugar and shortening. Add eggs. Mix thoroughly, and add flavoring. Beat again. Add flour. Pour batter evenly over pineapples. Bake in moderate oven 375° F. for 45 minutes. Let stand about 5 minutes. Run spatula or knife around edge of pan. Turn up-side down. Slice and serve either warm or cold; plain or with whipped cream.

PINEAPPLE UP-SIDE DOWN CAKE—No. 2

1 stick butter
1 cup brown sugar

Melt slowly in frying pan. Lay sliced pineapple on bottom of pan.

1 cup sugar
1 cup flour
3 eggs
1 tsp. baking powder
5 tblsp. pineapple juice

Beat sugar and yolks until light, then alternate juice and flour; add baking powder and fold in beaten whites. Pour in pan over first mixture and bake in medium oven about 35 minutes. Turn out, bottom upward and serve with whipped cream.

PINEAPPLE UP-SIDE DOWN CAKE—No. 3

2 cups brown sugar
1 piece butter
Juice of medium sized canned pineapple

Cook together until they are well mixed and thick or syrupy. Pour in bottom of cake pan with sliced pineapple, cherries, dates and nuts and pour on simple cake batter.

PLAIN WHITE CAKE

1 cup butter
2 cups sugar
3 cups flour
1 cup milk
8 egg whites
2 tsp. baking powder
1 tsp. vanilla

Cream butter, then add sugar. Cream together. Sift baking powder and flour together. Add to butter mixture alternately with milk. Add beaten egg whites and vanilla.

PRUNE CAKE

1½ cups sugar
½ cup butter
3 eggs
½ cup sour cream
1 level tsp. soda
Pinch of salt
1 cup cooked prunes
1½ cups flour
1½ tsp. baking powder
1 tsp. cinnamon
¼ tsp. cloves and nutmeg

Cook and sweeten prunes, stone and cut up fine. Let stand in a collander and drain. Beat in eggs one at a time.

SHORT CAKE

2 cups flour
¼ cup sugar
⅓ cup butter
1 egg
½ tsp. salt
3 tsp. baking powder
¾ cup milk

Bake 15 minutes. Split. Spread with butter and strawberries.

SOUR CREAM CAKE

1 egg, put in cup and fill with sour cream
1 cup sugar
1½ cups flour
Pinch of salt
Serve with whipped cream.
½ tsp. soda (more if cream is very sour)
2 tsp. baking powder
Flavoring

SPICY FIG ROLL

½ lb. dried figs
1½ cups warm water
½ cup sugar
2 slices lemon, chopped
¼ cup vinegar
½ tsp. cloves
1½ cups flour
½ cup crisco
½ tsp. salt
4 to 6 tblsp. cold water

Chop figs. Soak in warm water 1 hour. Add other ingredients. Cook slowly 20 minutes until thick. Cool. Then make pastry. Add just enough water to hold dry ingredients together. Roll out, spread with fig filling. Roll like jelly-roll. Prick top. Bake in hot oven about 20 minutes. Serve hot with foamy sauce.

Foamy Sauce: Beat 1 egg lightly. Slowly add ⅔ cup brown sugar. Add ½ tsp. salt, 2 tblsp. lemon juice, 3 tblsp. hot water, beating all the time. Cook over hot water. Stir until slightly thickened. Serve hot.

SPONGE CAKE—No. 1

3 eggs, beaten separately
1 cup sugar
1 cup flour
3 tblsp. ice water
1 tsp. baking powder
Put whites in last

SPONGE CAKE—No. 2

3 eggs, beaten separately
1½ cups sugar
1¾ cups flour
⅔ cup boiling water
1½ tsp. baking powder
Flavor with vanilla, juice and rind of lemon (just a little)

SPONGE CAKE—No. 3

6 egg yolks
Pinch of salt
1⅔ cups sugar
6 tblsp. water
3 cups flour
1 heaping tsp. baking powder
Lemon flavor

STRAWBERRY SHORT CAKE

⅓ cup butter
⅔ cup sugar
1 egg
½ cup milk
1 tsp. vanilla
1½ cups flour
2 tsp. baking powder
Salt

Cream butter, sugar. Add rest of ingredients. Beat two minutes. Pour in shallow pan lined with wax paper. Bake 25 minutes in moderately slow oven. Cool. Spread strawberries on half the cake and cover with the other half. Spread with whipped cream. Serve.

WESSON OIL FRUIT CAKE

1 cup Wesson Oil
2 tsp. all-spice
2 tsp. cinnamon
1 tsp. baking powder
2 tsp. salt
1 cup chopped candied pineapple
1 cup chopped figs
1 cup fruit juice
1½ cups candied cherries
1 cup shaved citron
1 tsp. ground cloves
3 cups nuts
1 cup raisins
4 eggs
1½ cups brown sugar
3 cups flour

Mix Wesson Oil, sugar and egg yolks and beat vigorously for two minutes. Sift together spices, salt, baking powder and 2 cups flour, and add alternately with the fruit juice to the first mixture. Then add fruit and nuts which have been mixed with the remaining cup of flour. Fold in egg whites, beaten stiff and bake in a very slow oven (275°) for about 4 hours.

WHIP CREAM CAKE

½ pt. cream, whipped not too stiff
1 cup sugar
2 egg yolks
1½ cups flour
1½ tsp. baking powder
Vanilla and pinch of salt
2 egg whites

Fold this in first mixture, bake 20 minutes at 350°. Delicious with cocoanut icing.

WHITE CAKE

½ cup butter
1½ cups sugar
½ cup milk
½ cup water
3 cups flour
3 tsp. baking powder
3 egg whites

Wine Filling:

3 egg yolks
1½ cups sugar
1 tblsp. flour
1 cup wine

Cook until thick. Cool. Add 1 cup nuts, ground, and 1 cup raisins, ground.

WHITE FRUIT CAKE

2 cups sugar
1 cup butter
1 cup sweet milk
4 cups flour
2 tsp. baking powder
8 egg whites
(1 grated cocoanut) To-
(1 scant cup sugar) gether
½ lb. citron
½ lb. lemon peel
½ lb. orange peel
½ lb. cherries
½ lb. pineapple
2 lbs. shelled pecans
Nutmeg
Wine glass of juice (¼ cup)

YELLOW CAKE—No. 1

½ cup butter
1 cup sugar
1⅔ cups flour
1 tsp. baking powder
½ cup milk
8 egg yolks
½ tsp. vanilla

Mix as white cake.

YELLOW CAKE—No. 2

1 cup butter
2 cups sugar
12 egg yolks and
2 whites
4 cups flour
2 tsp. baking powder, sifted with flour
1 cup thin cream

Cream butter and sugar well together. Beat eggs thoroughly, add flour and cream.

YELLOW CAKE—No. 3

2 cups sugar
8 egg yolks
1 white
3½ cups flour
1 cup butter
Vanilla
2 tsp. baking powder

YELLOW CAKE—No. 4

8 egg yolks
1 white
2 cups sugar
3⅓ cups flour
¾ cup butter and lard
(½ butter; ¼ lard)
½ cup milk
½ cup water
1 tsp. baking powder
Vanilla

YELLOW CAKE—No. 5

8 egg yolks
1 white
2 cups sugar
¾ cup butter (little more)
3¼ cups flour
1 heaping tsp. baking powder
Pinch of salt
¾ cup milk
1 tsp. vanilla

CHOCOLATE FUDGE SQUARES

¾ cup flour
1 tsp. baking powder
¼ tsp. salt
½ cup butter
1 cup nut meats
3 sqs. chocolate, melted
1 cup sugar
3 eggs, well beaten
1 tsp. vanilla

Sift flour with baking powder and salt. Add butter to chocolate and let melt. Combine sugar and beaten eggs; add chocolate mixture; then

flour and vanilla. Bake in 2 greased pans 8x8x2-inch for 30 minutes at 350°. When cool, cut in squares. Roll in powdered sugar.

MRS. GOOCH'S FEATHER CAKE

1 cup butter or Snowdrift
2 cups sugar
4 eggs
4 cups flour
4 tsp. baking powder (level)
1½ cups milk
1 tsp. vanilla
1 tsp. lemon
Pinch of salt

★ ★

FROSTINGS

FILLING

1 pt. milk
2 level tblsp. cornstarch
½ cup sugar
2 eggs (don't separate)
Vanilla

Boil and add vanilla. Place sugar on top of cake and serve with whipped cream.

BUTTERSCOTCH FILLING

1 cup brown sugar
1 tblsp. butter
1½ cup sweet milk
2 tblsp. flour, mixed with half cup milk

BUTTERSCOTCH ICING FOR JAM CAKE

2 cups brown sugar 1 cup hot water 1 tblsp. vinegar

Let it boil until thread stage. Beat 5 egg whites stiffly and add 3 tblsp. white sugar and 1 tblsp. vanilla. Then pour syrup slowly into egg whites, beating constantly and add pinch of salt.

CAKE FROSTING

Boiled frosting:
½ cup water
1½ cups sugar
2 egg whites
½ tsp. vanilla

Stir water and sugar until it is boiling. Beat eggs until stiff, and add several tblsp. boiling syrup one at a time. When syrup spins a thread four inches, add gradually to eggs.

CARAMEL ICING

2 cups sugar
1 cup condensed milk
1 cup sugar, caramelized
½ stick butter

CHOCOLATE FILLING—No. 1

½ pkg. XXXX sugar 1 rounded tblsp. butter 2 level tblsp. cocoa

Sift sugar and cocoa. Drop in butter. Pour in a little coffee, 1 tsp. vanilla. Cream thoroughly.

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CHOCOLATE FILLING—No. 2

3 cups sugar
1 cup milk
½ cake bitter chocolate
2 egg yolks

Boil sugar and milk until it forms a soft ball in water. Melt chocolate. Beat egg yolks with 2 tblsp. water. Pour over sugar and milk, cooked to soft ball stage. Put in the chocolate and butter, size of egg. Add vanilla. Beat until begins to cream. Spread.

CHOCOLATE FROSTING

1½ sqs. chocolate
⅓ cup scalded cream
Confectioners sugar
1 egg yolk
½ tsp. melted butter
½ tsp. vanilla

Melt chocolate over hot water, add cream, salt and yolk of egg, and butter. Enough sugar to spread.

CHOCOLATE FILLING—No. 3

2 cups sugar
4 round tblsp. cocoa
1 good tsp. of Karo
Pinch of cream of tartar
¾ cup cream and milk
2 tblsp. flour
Lump of butter

After cooling, beat.

CHOCOLATE FILLING—No. 4

2 level cups sugar
14 tblsp. cream
1 tsp. corn syrup
3 rounding tblsp. cocoa
3 or 4 tsp. milk
2 tsp. flour
2 tblsp. butter
½ box marshmallow just before syrup is taken from stove
1 tsp. vanilla
1 cup nuts

CREOLE ICING

1 cup brown sugar
1 cup white sugar
1 cup milk
1 tblsp. butter
1 tblsp. vanilla
1 cup nut meats

Cook sugars, butter and milk until it forms a soft ball in water. Let cool 20 minutes. Cream and add vanilla and nuts.

DIVINITY ICING

1½ cups sugar Cover with water 1 tsp. Karo

Let come to boil. Beat 2 eggs stiff and gradually add the syrup.

FUDGE FROSTING

3 cups sugar
3 heaping tblsp. Bakers cocoa
} Mix
1 cup milk

Then put on stove and stir until boils. Test in cold water. Cool a little while, and add 1 tsp. vanilla, ½ tsp. butter. Salt.

MOCHA ICING

2 cups XXXX sugar (1 box)
7 tblsp. butter
3 tblsp. hot coffee
1 tsp. vanilla
3 or 4 sqs. melted chocolate, or 3 or 4 tblsp. cocoa

ORANGE-PINEAPPLE FILLING

½ cup sugar
5 tblsp. flour
1 cup strained orange juice
1 tblsp. lemon juice
1 egg yolk, beaten
3 tblsp. butter
2½ slices canned pineapple (cut fine)
2 tblsp. grated orange rind

Mix the sugar and flour in double boiler. Add the juices and cook over hot water while stirring until smooth and thickened. Add the egg yolks while stirring and cook 2 minutes longer. Add the remaining ingredients, and cool.

PINEAPPLE FILLING

1 cup sugar
5 tblsp. flour
1 tblsp. butter
2 eggs, slightly beaten
1 can grated pineapple (drained)
1 tblsp. lemon juice
¼ cup orange juice

Cook 10 minutes in double boiler, stirring constantly.

SEVEN MINUTE ICING

Put in top of double boiler:

2 cups sugar 5 tblsp. cold water 2 egg whites

When water begins to boil, start timing and beat for seven minutes with rotary egg beater. Remove from fire and beat a few minutes longer or until ready to spread.

WHITE ICING—No. 1

1 cup sugar ½ cup water Pinch of cream of tartar

Let come to good boil. Beat 1 egg white stiff. Add syrup, 1 tblsp. at a time until three are added. Let rest of the syrup cook until it spins a good thread. Then pour gradually in the mixture, beating until ready to spread.

WHITE ICING—No. 2

2¼ cups sugar
¾ cups water
Pinch and half of cream of tartar
3 egg whites

CARAMEL ICING

2 cups of sugar 1 cup of butter milk with level tsp. soda

Mix with sugar. Cook slowly. Stir until it turns brown. When done, add 1 tsp. vanilla and a piece of butter. Soft ball.

COOKIES

APPLE FRITTERS—No. 1

1-1/3 cups flour
¼ tsp. salt
2 tsp. baking powder
3 sour apples
Powdered sugar
1 egg
1 cup milk

Mix and sift dry ingredients. Add milk gradually and add egg, well beaten. Pare and core apples and cut in thin slices and stir into batter. Drop by spoonfuls in deep fat. Fry until brown. Drain on waxed paper. Sprinkle with powdered sugar and serve hot on folded napkin. Makes about 1 dozen, two inches in diameter.

APPLE FRITTERS—No. 2

2 apples, peeled, sliced real thin and put in pan with 2 heaping tblsp. sugar and dash of cinnamon. Let stand 1 hour. Make biscuit dough (not very short and not as much baking powder as usual) and roll out in real thin strips. Put 1 tblsp. of apples in strip and roll up. Pinch ends good and fry in deep hot fat.

Serve with sauce:
1 cup sugar
1 tblsp. Karo
1 heaping tsp. butter
1 pinch cream of tartar
Juice from apples
Dash of cinnamon
Water to moisten well

Cook until moderately thick. Serve cool on fritters.

ANGEL FOOD STICKS

Make batter as for any Angel Food Cake, but bake it in bread stick pans, filling pans level full and baking about 10 minutes, less time than Angel Food is usually cooked. Take out while hot. Ice three sides with icing made of about ¼ lb. pulverized sugar and enough cream to make right consistency to spread. Roll in chopped nuts. Then ice on other side and roll in nuts.

BROWN SUGAR COOKIES

¾ cup shortening
1½ cups brown sugar
3 eggs, well beaten
¾ tsp. soda
2½ cups flour
½ tsp. cinnamon
½ tsp. nutmeg
1 cup raisins
1 cup nuts

Cream shortening, then cream sugar and shortening. Add well beaten eggs. Add flour mixed with soda, cinnamon, nutmeg, raisins and nuts.

BROWNIES—No. 1

1/3 cup butter
1 cup sugar
2 eggs
½ cup flour
2½ sqs. bitter chocolate
Pinch of salt
½ tsp. baking powder
½ tsp. vanilla

BROWNIES—No. 2

1 cup sugar
2 eggs
2 sqs. chocolate
¾ cup flour
¼ cup butter
¼ cup milk
1 cup nuts
Flavoring

A bit thin for drop cookies.

CHOCOLATE BROWNIES

6 tblsp. butter } Mix
2 cups sugar }

Add to mixture, 2 eggs, 4 oz. chocolate and 1 tsp. vanilla. To this add 2/3 cup milk and 3 cups flour (have 2 tsp. of baking powder in flour). Last add chopped nuts, cook in slow oven. Have batter ¾ inch thick.

CHOCOLATE COOKIES

2 sqs. bitter chocolate
1 can Eagle Brand condensed milk
5 ct. box graham crackers (rolled)
Pinch of salt
1 cup nuts

Melt chocolate in double boiler and gradually add milk. Add crackers (rolled). Cook until thick, add salt and nuts. Drop and bake in moderate oven about 20 minutes.

CHOCOLATE, NUT AND FRUIT COOKIES

1/3 cup cottolene
1 cup sugar
¼ cup grated chocolate
3 tsp. baking powder
2 extra tblsp. sugar
2 extra tblsp. water
2 eggs, well beaten
2¼ cups flour
1 cup raisins
1 cup nuts, chopped
¼ tsp. salt

Cream cottolene, add sugar gradually, stirring constantly. Melt chocolate over hot water. Add extra sugar to boiling water and cook 1 minute. When cool add to first mixture. Add beaten eggs. Mix and sift flour (reserving ¼ cup) baking powder and salt. Add to cake mixture. Add fruit and nuts dredged with extra ¼ cup flour. Chill mixture and drop from spoon on greased tin. Press nuts or raisins on top of each and bake.

CORN FLAKE COOKIES

2 egg whites
4 cups corn flakes
1 cup pecans
1 cup sugar

Mix sugar and eggs gradually until beaten well together. Then add nuts. Add corn flakes. Stir well. Bake in hot oven.

CORN FLAKE MACAROONS

2 cups Big M cornflakes
2 egg whites
1 cup sugar
½ tsp. salt
1 cup chopped nuts
1 tsp. flavoring

Beat egg whites until they stand. Add sugar and salt, beating a little at a time, then fold in cornflakes and nuts. Drop by spoonfuls on buttered pan and bake in moderate oven.

CREAM PUFFS

1 cup boiling water
½ cup butter
1 cup flour
3 eggs

Baking time: 30 minutes at 350°. Let water and butter come to a boil and stir in flour thoroughly. Remove from fire and beat all lumps out. Let cool. Add eggs one at a time. Drop from spoon onto baking sheet or in muffin tins. Makes 1 dozen. Fill with the following sauce for cream puffs:

1 egg, well beaten
3 tblsp. flour
1 cup milk
1 cup sugar

Cook in double boiler until thick. Cool and flavor with vanilla.

DATE BARS

1 cup sugar
3 eggs
1 cup chopped nut meats
1 lb. dates
1 cup flour
1 tsp. baking powder

Beat egg yolks, combine with sugar and stir until creamy. Mix together flour, baking powder and salt; and nuts and dates quartered. Beat egg whites stiff and add alternately with flour mixture to the yolks and sugar. Bake in a sheet in a small draining pan about 30 minutes. Ice with orange or chocolate filling.

DATE FLUFFS—No. 1

4 egg whites, stiffly beaten
Add gradually 1¼ cups sugar
1 cup pecans
1 cup dates

Mix and put 1 tblsp. vinegar. This makes 15. Drop on baking sheet and bake 30 to 40 minutes.

DATE FLUFFS—No. 2

Whites of 7 eggs, beaten until stiff. Beat in sugar until sweet. Fold in ½ box of dates and as many nuts as you wish. Drop on cookie sheet and bake. Let cool slowly. Serve with whipped cream.

DATE NUT COOKIES—No. 1

1 cup butter
1½ cups sugar
3 eggs
3¼ cups flour
1½ tsp. soda in a little hot water (1½ tblsp.)
1 big tblsp. cinnamon
1 big tblsp. cocoa
1 cup dates, chopped
1 cup nuts, chopped
1 tblsp. vanilla

Drop on greased baking sheet and bake.

DATE NUT COOKIES—No. 2

¾ cup shortening (butter and snowdrift mixed; mostly butter)
1½ cups brown sugar
3 eggs, beaten separately
¾ tsp. soda
1 tsp. cinnamon
1½ cups pecans
1½ cups dates
2½ cups flour

Drop from a teaspoon into pans slightly sprinkled with flour not too close together. When cool, sprinkle with powdered sugar.

DATE NUT MUFFINS

2 eggs
1½ cups sugar
½ cup butter
2 cups flour
1 cup sweet milk
1 cup nuts
1 tsp. baking powder
Spices to taste
1 cup dates, rolled in flour

DATE STICKS

2 eggs
1 cup sugar
2/3 cup flour
1 tsp. salt
2 tsp. baking powder
1 cup dates
1 cup nuts
1 tsp. vanilla

Beat eggs separately, then together. Add powdered sugar and other ingredients. Spread in greased pan and bake 25 minutes in moderately hot oven. Cut in strips while hot, but do not remove until cool.

DOUGHNUTS—No. 1

4 cups flour
1½ tsp. salt
1¾ tsp. soda
¼ tsp. cream of tartar
¼ tsp. nutmeg
1 tblsp. butter
¼ tsp. cinnamon
1 cup sugar
1 cup sour milk
1 egg

Put flour in shallow pan, add salt, soda, cream of tartar, spices, work in butter by chopping with two knives. Add sugar, egg well beaten and sour milk. Stir thoroughly and toss on board thickly dressed with flour. Knead lightly using more flour if necessary. Pat and roll out ¼-inch thick. Cut and fry in deep fat. Drain on oil paper.

DOUGHNUTS—No. 2

2 eggs
1 cup sugar
4 tblsp. melted shortening
4 cups flour
4 tsp. baking powder
Roll in cinnamon and sugar.
1 tsp. salt
1 tsp. nutmeg
1 tsp. vanilla
1 cup milk

DROP COOKIES

1 cup sugar
1/3 cup butter
½ cup sour cream
2 eggs
3½ cups flour
Pinch of salt
½ tsp. soda
½ tsp. vanilla

EMMA'S DOUGHNUTS

1 cup sugar
2 eggs, beaten
1 tblsp. lard
1 cup milk
1 tsp. soda
Nutmeg

FRENCH COCOA BALLS

¾ cup cocoa
1¾ cups sugar, sifted
} ½ mixture to roll in
1 cup nuts
½ cup condensed milk (½ can)
1 tblsp. vanilla

Makes 36.

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ICE BOX BUTTERSCOTCH COOKIES

Sift { 3½ cups flour
2 tsp. baking powder

Cream { 1 cup crisco
2 cups brown sugar

Add one at a time: { 2 eggs, unbeaten
2 tsp. vanilla

Mix well. stir in dry ingredients and 1½ cups chopped nuts. The mixture will be a thick dough. Chill for several hours in two rolls. Cut in ⅛-inch slices and bake 10 minutes.

ICE BOX COOKIES—No. 1

1 lb. butter
1 lb. brown sugar
4 cups flour
1 tblsp. baking powder
1 tblsp. cinnamon
2 eggs
1 lb. pecans

Cool in refrigerator. Knead more flour if needed.

ICE BOX COOKIES—No. 2

1 cup white sugar
1 tsp. salt
5 cups flour (sifted twice)
1 cup melted snowdrift
1 cup brown sugar
3 eggs, well beaten
2 tsp. soda
2 tsp. spices
1 cup nuts
½ cup raisins, if desired and leave out a little flour

Mix fat and sugar. Add eggs, nuts, raisins, then dry ingredients. Shape into one or two rolls. Put in ice box.

ICE BOX COOKIES—No. 3

1 cup brown sugar
3 eggs, beaten separately
1 tsp. cream of tartar, added to whites
1 scant tsp. soda, dissolved in little water
1 cup butter } Cream thoroughly
1 cup lard }
1 tsp. vanilla
1 cup white sugar
6 cups flour, added 1/3 at a time

Put into well greased pan and pack down well. Put in ice box over night. Slice thin and bake.

ICE CREAM WAFERS

½ cup crisco
½ cup sugar
1 egg, well beaten
¾ cup flour
½ tsp. salt
½ tsp. vanilla

Blend crisco and sugar thoroughly. Add egg, beaten until velvety. Then add flour sifted with salt. Beat vigorously, add flavoring and drop in criscoed cookie sheet like small marbles, well apart. Put a nut meat in center of each cookie and bake 10 minutes in moderate (350°) oven. The finished product is a crisp, rich wafer about the color of French ice cream. This makes about 25 cookies.

KISSES (DATE)

4 eggs
1 lb. walnuts
2 cups powdered sugar
1 lb. dates

Beat whites until stiff. Beat in sugar. Cook in very slow oven.

KISSES (COCOANUT)

2 cups cornflakes
½ cup nut meats
½ cup sugar
½ cup dry cocoanut

Cook in slow oven.

MARGUERITES—No. 1

Beat 3 egg whites dry. Add a few drops of lemon juice, 1/3 tsp. cream of tartar. Beat well. Add 9 heaping tblsp. sifted sugar, adding 1 tblsp. at a time. Beat well. Add ½ cup nuts, a little vanilla and bake at 200° until done.

MARGUERITES—No. 2

1½ cups sugar
½ cup water
5 marshmallows
2 tblsp. grated cocoanut
2 egg whites
Vanilla
1 cup English walnuts
Salted crackers

Boil sugar and water until spins a thread, remove to back of stove; add marshmallows; cut in small pieces. Pour over eggs beaten until stiff; then add cocoanut, vanilla and nut meats. Spread mixture on crackers and bake.

MARMALADE COOKIES

1 cup sugar
½ cup butter
½ tsp. soda
2 eggs
½ cup marmalade
2 cups flour
Pinch of salt
1 tblsp. cold water

Cream sugar and butter. Beat eggs and add salt. Dissolve soda in cold water and add marmalade and flour. Bake 15 minutes.

NUT, DATE AND RAISIN COOKIES

1 cup butter
2 cups brown sugar
3 eggs
3¼ cups flour
1 tsp. soda dissolved in 1½ tblsp. hot water
½ tsp. cinnamon
A bit of all-spice
1 brimming tblsp. vanilla
1 cup chopped dates
1 or 2 cups nuts
¾ cup raisins

Drop by teaspoons. When done, roll in XXXX sugar.

OATMEAL COOKIES—No. 1

2 cups Big M oatmeal
2 cups Big M flour
½ cup butter or cooking oil
1 cup sugar
4 tblsp. milk
1 tsp. soda
2 eggs
1 tsp. cinnamon
½ tsp. cloves
1 cup chopped raisins
1 cup nuts

Cream butter, add sugar and cream together well. Put soda into milk, put eggs into sugar mixture one at a time, beat hard, add the milk,

then flour, oatmeal, cinnamon, cloves and floured raisins and nuts. Drop by spoonfuls on a greased pan, and bake 15 or 20 minutes.

OATMEAL COOKIES—No. 2

½ cup butter
1½ cups sugar
2½ cups flour
½ cup sweet milk
2 eggs
1 tsp. baking powder
Spices to taste (½ tsp. cinnamon, nutmeg, spice, cloves)
2½ cups oatmeal
1 cup nuts
1 cup raisins, cut

OATMEAL CRISPS

1 egg
½ cup sugar
1 tblsp. melted butter

Beat and add:
1¼ cup rolled oats
1 tsp. baking powder
1 tsp. vanilla

PEANUT BUTTER COOKIES—No. 1

1 cup brown sugar
1 cup white sugar
2½ cups flour
2 eggs
1 cup peanut butter
¾ tsp. soda
1 tsp. vanilla

PEANUT BUTTER COOKIES—No. 2

½ cup shortening
½ cup peanut butter
1 cup sugar
1 egg
1 tsp. soda dissolved in 1 tblsp. hot water
1 tsp. vanilla
1¾ cups flour

Mix in order given. Roll out with hands, the size desired. Take fork and mash tops, fancy pattern. Makes 2½ or 3 dozen.

PECAN ROLL—No. 1

7/8 cup butter
4 tblsp. XXXX sugar
1 tblsp. cold water
2 cups flour
1 cup nuts
2 tsp. vanilla

Cream butter and sugar. Add water, flour and nuts. Knead well. Make into small rolls and bake slowly on a greased tin. Then roll in XXXX sugar.

PECAN ROLL—No. 2

1½ sticks butter
4 tblsp. XXXX sugar
4 tblsp. cream
2 cups sifted flour
2 tsp. vanilla
1 tsp. water
1 cup finely chopped nuts

Shape any size. Bake in moderate oven 30 minutes until light brown.

PIN WHEEL COOKIES

2 cups flour
1 tsp. baking powder
½ tsp. salt
1 tsp. vanilla
½ cup butter
½ cup sugar (little more)
1 egg yolk, beaten
3 tblsp. sweet milk
1 block bitter chocolate (Baker's)

Sift flour, baking powder and salt together. Cream butter; add sugar, cream; add egg and vanilla. Add milk and flour alternately. Di-

vide dough into two parts and add chocolate melted to one part. Make the plain dough in squares. Pat it out. Spread the chocolate over it with a knife. Roll both together. When thoroughly chilled, slice and bake.

PECAN TEA COOKIES

½ lb. butter
8 level tsp. powdered sugar
2 cups chopped pecans
3 cups flour

Shape with fingers. Put in cold oven and cook slowly.

PLAIN MUFFIN CAKES

1 cup butter
2 cups sugar
3 cups flour
4 eggs
2 tsp. baking powder
1 cup milk
1 tsp. vanilla

Bake in paper cups.

RAISIN AND NUT COOKIES

1 cup butter
1 cup sugar
½ cup sour milk
1 cup nuts
1 cup raisins
1 tsp. soda
Spices to taste

RICH COOKIES

½ cup butter
1/3 cup sugar
1 egg, well beaten
¾ cup flour
½ tsp. vanilla
Raisins, nuts and citron

Spread with knife, first dipped in cold water.

ROCKS

3 eggs
1½ cups sugar
1 scant cup butter
3 cups flour
1 tsp. cinnamon
2 tblsp. sweet milk
1½ cups raisins
1 cup nuts

Drop by teaspoon on baking sheet.

ROYAL CAKES (WHEELS)

1 cream cheese 1 stick butter 1 cup flour

Melt butter, add cheese and flour. Roll dough, spread with ½ glass apple jelly, 1 cup pecans. Roll like jelly-roll, let stand 2 hours in refrigerator. Slice and bake 15 minutes in almost slow oven.

SCOTCH COOKIES

1 cup shortening
2 cups dark brown sugar
2 eggs
4 tablsp. cream
1 tsp. vanilla (running over)
2 tsp. cinnamon
1 tsp. cloves
1 cup nuts
1 scant cup raisins
1 scant cup chopped dates
3½ cups flour
1 tsp. soda

Cream shortening and sugar. Add eggs and cream. Beat two min-

utes. Add rest of ingredients. Break off bits of dough and flatten three inches apart on greased baking sheets. Bake 12 minutes in moderate oven.

SMALL NUT CAKES

Meat from 1 lb. pecans
2-2/3 cups powdered sugar
¼ cup flour
6 egg whites
1 tsp. vanilla

Pound nuts and mix with sugar and flour, add eggs and vanilla. Drop from spoon.

SOUR CREAM MUFFINS

3 cups flour
3 tsp. baking powder
1 tsp. soda
4 tblsp. sugar
2 tblsp. water
1 tsp. salt
2 eggs
2 cups sour cream

Sift flour, baking powder and sugar in mixing bowl. Beat eggs until foamy, add cream and soda, dissolved in water.

SUGAR COOKIES

1 cup sugar
½ cup butter
1 egg
2 tblsp. sweet milk
1 tsp. baking powder
Little grated orange and lemon rind

Flour enough to roll out very thin. Cut and sprinkle sugar on top. Bake.

TEA CAKES

½ lb. butter
1 cup XXXX sugar
1 egg
½ tsp. baking powder
2 tsp. vanilla
2½ cups flour

Make into rolls, wrap in wax paper, place in refrigerator until hard. Slice and bake. Keep in air tight container, preferably a cracker can.

VANILLA COOKIES

1/3 cup butter } Cream
1 cup sugar }
1 egg
¼ cup sweet milk
2 tsp. baking powder
½ tsp. salt
2 tsp. vanilla
2¼ cups flour

Drop by teaspoons.

BUTTER COOKIES—SAND TARTS

½ lb. butter
4 tblsp. sugar
3½ cups flour
1 tsp. vanilla

Cream well butter and sugar. Work in flour. Roll out teaspoon in palm of hand and make dent with finger. Place jelly—¼ teaspoon—on top. Cook in moderate oven until light brown. Sprinkle with powdered sugar.

DESSERTS

BAKED CHOCOLATE PUDDING

¼ cup butter
1 cup sugar
2 egg yolks
½ cup milk
1-1/3 cup flour
3 tsp. baking powder
2 egg whites
1-1/3 sqs. unsweetened chocolate
1/8 tsp. salt
Vanilla

Cream butter and add ½ sugar gradually. Beat egg yolks thick and add other sugar. Combine mixture and add milk with flour, baking powder, whites of eggs, vanilla and chocolate, and bake in angel food cake pan. Remove from oven. Cool and fill center with whipped cream.

BISCUIT TORTONI

1 pt. whipped cream
1 cup powdered sugar
12 macaroons, grated
1 tblsp. vanilla
6 eggs, beaten separately
4 tblsp. sherry wine

BOILED CUSTARD

6 egg yolks
¾ cup sugar
1 qt. milk
1 tblsp. flour (rounding)
Add vanilla or lemon after above has cooled

CHARLOTTE RUSSE—No. 1

1½ cups sugar
6 eggs
1 qt. cream
2 envelopes gelatine

Dissolve gelatine in cold water. Add boiling water until cup is ½ full. Stir. Put on stove and keep warm. Whip cream. Beat whites and set aside. Beat egg yolks, add sugar, beat until creamy. Add whites, cream and gelatine. Flavor with a little sherry.

CHARLOTTE RUSSE—No. 2

1 envelope Knox gelatine
1¼ cups milk
2 eggs
2 tblsp. sugar
Few grains salt
¼ cup cold water
½ pt. heavy cream
3 tblsp. powdered sugar
¾ tblsp. vanilla

Scald milk and add gradually to egg yolks slightly beaten and mixed with sugar and salt. Cook over hot water, stirring constantly until mixture thickens. Then add gelatine soaked in cold water. Strain and add egg whites and stir, scraping from bottom and sides of pan until mixture begins to thicken. Then add cream, whipped stiff.

CHARLOTTE RUSSE (Plain)

1 pt. cream, whipped stiff 8 eggs 2 cups sugar

Cream egg yolks and sugar well. Add cream, beaten egg whites, vanilla and 1 envelope of dissolved gelatine.

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CHOCOLATE PUDDING—No. 1

2 small cakes Baker's sweet chocolate, melted in double boiler
3 tblsp. hot water
3 beaten egg yolks

Cook a few minutes. Add 4 beaten egg whites. Pour in sherbet glasses lined with lady fingers, and set aside for 24 hours. Serve with whipped cream.

CHOCOLATE PUDDING—No. 2

3 egg yolks
2 tblsp. corn starch
3 tblsp. cocoa
1½ tblsp. milk
1 lump butter

Beat whites and fold in vanilla. Cook thick. Let cool and serve with cream in sherbet glasses.

CRANBERRY-APPLE DESSERT

2 cups cranberries (ground)
2 cups winesap apples (ground)
2 cups sugar

Cook cranberries and 1 cup sugar and little water, for 4 or 5 minutes. Stir to keep from sticking. Add apples and other cup of sugar. Let stand over night. Serve ice cold with whipped cream.

DATE PUDDING—No. 1

3 eggs
1 cup sugar
1 cup sweet milk
1 cups bread crumbs (scant)
1 cup chopped dates
1 cup chopped nuts

Serve with whipped cream.

DATE PUDDING—No. 2

3 eggs, well beaten
½ cup sugar
3 tblsp. flour
1 pkg. dates, cut fine
¼ lb. cut up pecans

Bake in buttered baking dish 30 minutes. Serve with whipped cream.

DATE PUDDING—No. 3

2 eggs
1 cup sugar
2 cups milk
1 cup bread crumbs
1 cup chopped dates
½ cup nuts

DATE PUDDING—No. 4

1 cup sugar
3 eggs
1 tsp. vanilla
¼ tsp. salt
1 cup soft bread crumbs
1 cup milk
1 tsp. baking powder
3 tblsp. butter, melted
1 cup chopped dates
½ cup nuts

Beat eggs and add sugar and mix until creamy. Add rest of ingredients. Pour into buttered pan. Bake 25 minutes in slow oven. Serve warm or cold.

DATE PUDDING—No. 5

½ lb. dates, cut up
½ cup nuts
½ cup sugar
2 eggs, separated
2 tblsp. flour
1 tsp. baking powder
2 tblsp. milk
Vanilla

Bake 20 minutes. Serve with whipped cream.

DATE TORTE

1 cup sugar, 2 eggs } Cream
Add 1/3 cup flour
1 tsp. baking powder

1 cup dates, 1 cup nuts } Chopped

Put in shallow pan. Bake 30 minutes in moderate oven. Serve with whipped cream.

DATE WHIP

6 egg whites, beaten stiffly
cooked in ½ cup water put through sieve. Add ½ cup nuts, 1 tsp. vanilla.

Beat in 1 cup sugar, 1 tsp. cream of tartar, 16 dates
Steam 45 minutes.

FLANS OR BAKED CUSTARD
(Mexico City)

1 egg, 1 cup milk } Beat well together

Caramelize ½ cup sugar lightly. Pour some of syrup on bottom of each custard cup. Half fill cup with egg and milk mixture. Then pour little of syrup on top of each custard. Cook very slowly in pan of water until set, or silver knife comes out clean. Serve in top hot or cold, with or without whipped cream.

FRUIT PUDDING

1 cup ground suet (5 cts.)
1 cup sweet milk
2 cups raisins
1 cup nuts
1 cup bread crumbs
2 eggs
1 cup flour
½ cup sugar
Cinnamon, cloves, allspice
1 tsp. soda in little water added last

Steam 4 hours and serve with following sauce:

½ cup sugar ½ cup butter

Cream well, add a beaten egg, and wine glass of brandy.

GRAHAM PUDDING

1 cup molasses
1 cup sweet milk
½ tsp. salt
2 cups graham flour
2 tsp. soda (level)
½ cup raisins, or dates

Steam 2 hours and serve with pudding sauce or whipped cream.

ICE BOX DESSERT

1 cup butter
1½ cups XXXX sugar
3 eggs—yolks and whites beaten separately
½ tsp. vanilla
½ tsp. lemon
1 bottle red cherries
1 can crushed pineapple

ICE BOX PUDDING

1½ doz. lady fingers

Make custard as "Macaroon Pudding," adding cocoa, vanilla and chopped nuts. Place layer of lady fingers, then custard, putting custard on top. Put on ice. Serve with whipped cream.

MACAROON PUDDING

Make a thick soft custard using:
1 pt. milk
1 tblsp. flour
2 egg yolks
Sugar

Stir into this 8 or 10 crushed macaroons. Put in baking dish and cover with meringue made of whites, and brown. Vanilla. Serve cold.

MAPLE CREAM CUSTARD

Mix together:
1¾ cups sugar 2/3 cup flour ¼ tsp. salt

Add 4 well beaten eggs, stirring to a smooth paste. Then stir in 1 qt. of hot milk and cool until thick, smooth and well cooked. Add 1 tsp. concentrated maple flavoring and 1 tsp. butter.

PLUM PUDDING

3 loaves stale bread (3 days)
3 lbs. seeded raisins
¼ lb. mixed lemon and orange peel
1 lb. butter
2 lbs. citron
2 lbs. chopped pecans
¼ lb. crystalized pineapple in red and green
¾ lb. candied cherries
8 whole eggs

Soften bread with sherry (about 1¾ qts.) Let soak well. When mixture is soft add fruits, previously ground in coarse meat chopper; broken nuts (dredge all fruits and nuts in flour). Add sugar to taste (about 1 lb.). Add butter, melted; beaten eggs. Grease 1 pound cans, or smaller sizes are pretty. Do not grease tops of cans. Fill cans within inch of top; put top on and steam in covered vessel slowly for 6 to 8 hours (about 7 hours). Serve hot or cold with hard or brandy sauce.

PRUNE SOUFFLE'

Cook until tender, ½ lb. prunes and add ¼ cup sugar. Remove seed and either run through food chopper or thoroughly chop with fork.

Make a meringue of:
6 level tblsp. sugar
4 egg whites
Pinch of salt
½ tsp. baking powder

Then fold in the prune mixture and bake in a pan (half souffle' about 2 to 3 inches thick). Set pan in a larger pan of boiling water to bake and cook for about 45 minutes, when it should be a nice brown.

PRUNE WHIP

4 whites, beaten stiff
4 tblsp. (level) sugar
1 cup nuts
1 cup stoned and cooked prunes

Mix and cook. Serve with whipped cream.

STEAMED CHOCOLATE PUDDING

3 tblsp. butter and 2/3 cup sugar, creamed well
1 egg, well beaten
2¼ cups flour
¼ tsp. baking powder
1 cup milk
2½ squares Baker's unsweetened chocolate

Put in buttered pan and steam two hours in roaster.

WOODFORD PUDDING

3 whole eggs
1 cup sugar
¾ cup flour
1 cup jam
Butter, size of egg
1 tsp. soda dissolved in 3 tblsp. sour milk
½ tsp. cloves and spice
½ cup nuts
½ cup raisins, if desired

Bake in moderate oven and serve with caramel sauce topped with whipped cream.

ZWIEBACH

2 rounded cups Zwelbach, ground in foodchopper
½ cup melted butter, put on the crumbs
½ cup sugar
1 tsp. cinnamon

Mix ¾ of the above and pack in pan. Put in oven for 10 minutes until nutty.

Make custard:

½ cup sugar
2 cups milk
1 tblsp. cornstarch
4 egg yolks

Cook until thick. Pour custard over. Take egg whites. Beat them; add ½ cup powdered sugar. Put on top of custard. Sprinkle remaining Zwiebach on this. Bake for 20 or 30 minutes. Serve with whipped cream. Cherry on top.

CHARLOTTE RUSSE

1 pint cream
4 egg whites or 2 whole eggs
1 cup milk
½ cup sugar
1½ tsp. gelatin (2)
Vanilla—whiskey or sherry

Whip cream, add sugar, whites. Soak gelatin in water, and dissolve in warm milk. Do not add to cream until cold.

BOILED CUSTARD

1 cup milk 1 egg 1 tblsp. sugar

Beat yellow with sugar. Let milk heat, but not boil. Pour over yellows. Put over stove and let come to boil. Whip whites and pour this over whites. Add good teaspoon of flour to pint of milk with yellow. Vanilla.

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MACAROON FLOATING ISLAND

6 egg yolks
½ cup sugar
¼ teaspoon salt
4 cups milk (scalded)
1 tsp. vanilla
6 almond macaroons
3 egg whites
2½ tsp. powdered sugar

Beat egg yolks with sugar and salt. Stir gradually into scalded milk on top of double boiler. Cook until mixture coats a spoon. Flavor with vanilla, and turn into serving dish. Top with macaroons. Prepare meringue with egg whites and powdered sugar. Drop in mounds on lightly greased cookie sheets, and bake in slow oven—300° F.—until lightly browned. Arrange over macaroons before serving. Serves 6.

CREAMY RICE PUDDING

½ cup rice
3 cups boiling water
1 tsp. salt
¾ cup sweetened condensed milk
2 eggs—well beaten
½ cup raisins
¼ teaspoon nutmeg
1 tsp. vanilla

Wash rice, add water, salt, and cook—covered in a double boiler—40 minutes—until rice is tender. Add milk, eggs, and raisins. Flavor with nutmeg, vanilla. Cook 10 minutes longer. Serves 6.

PIERRE'S FRENCH PANCAKES

"Crepe Suzette"

1 cup flour
2 tsp. baking powder
1 tblsp. butter
1½ cup milk
½ cup light cream
1 tsp. salt
2 eggs
1 tblsp. sugar
Apricot, peach, strawberry preserves
Powdered sugar

Process:

Sift flour, salt, and baking powder. Add egg yolks, sugar, and melted butter, then milk and cream gradually. Work batter smooth with spoon. Beat 2 minutes and fold in stiffly beaten egg whites. Grease pan lightly, heat, and pour a little of the batter, tilt pan to flow batter thin. Cook golden brown on both sides, turn out, spread with preserves, and roll up. Continue until all batter is used. Sprinkle with powdered sugar. Serve at once.

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FROZEN DESSERTS

APRICOT SHERBET—No. 1

1 large can apricots (Del Monte) squeezed through potato masher, syrup and all
Same amount of water
1 lemon and 1 orange, squeezed
1½ cups sugar

APRICOT SHERBET—No. 2

1 large can apricots run through potato masher or sieve

Juice of 1 lemon; and 1½ cups sugar to same amount of water as you have apricots, and simmer sugar and water for about 10 minutes. Add to apricots and lemon, and freeze.

CARAMEL CREAM

Caramelize to medium brown ¾ cup sugar to which add custard made from:

4 egg yolks
½ cup sugar
1 rounding tblsp. flour
1 qt. milk
Pinch of salt

Stir the above (over slow heat) to the caramelized sugar until melted. When cool add 1 pt. heavy cream and 1 tblsp. vanilla. Freeze.

CHOCOLATE ICE CREAM—No. 1

Melt Baker's unsweetened chocolate, add Eagle Brand condensed milk, heat on stove 5 minutes. Add milk until consistency of custard. Then fold in whipped cream. Freeze.

CHOCOLATE ICE CREAM—No. 2

2½ cups sugar
6 tblsp. cocoa
2 tblsp. corn syrup
¼ tsp. salt
1 cup boiling water
2 pts. cream
1 tsp. vanilla

Let boil 10 or 15 minutes. Cool and mix with cream. Freeze.

CHOCOLATE ICE CREAM—No. 3

17 marshmallows
1 cup milk
½ cup cocoa, OR
1 square chocolate
2 tblsp. vanilla
½ pt. cream
Pinch of salt

Put cocoa in double boiler. When dissolved, add milk gradually, then drop in marshmallows. Stir until dissolved. Let cool, add cream and pinch of salt. Put in refrigerator to freeze.

CHRISTMAS FROZEN PUDDING

2/3 cup granulated sugar
¾ cup water
3 egg whites
1 pt. whipping cream
1 tsp. vanilla extract
¼ cup coarsely chopped canned pineapple
¼ can candied cherries, coarsely cut
¼ cup Sultant raisins, cut fine

Boil the sugar and water together to 230° F. or the thread stage. Beat the egg whites and the cream in separate bowls until stiff, using a hand beater or an electric beater at high speed. Pour the sugar syrup slowly over the beaten egg whites while continuing to beat, and beat until cool. Fold in the whipped cream, vanilla, and prepared fruits.

Turn into the freezing tray of an automatic refrigerator and t... set. Serves 8 to 10. If you prefer, you may freeze the pudding ... hours in a 1½ qt. covered mold, using two parts of ice to one of ic... salt.

FIG ICE CREAM

1 pt. thin cream
1 cup sugar
2/3 pt. figs
1 scant tsp. vanilla

Chill cream with a little sugar, add crushed figs, sugar and vanilla.

FRENCH CHOCOLATE ICE CREAM

2½ cups milk
2 cups heavy cream
1 cup sugar
7 egg yolks
½ cup cocoa
¾ tsp. salt
1 tsp. vanilla

Mix cocoa and sugar together. Scald milk in double boiler. Add half of milk slowly to cocoa mixture. Add remainder of milk to slightly beaten egg yolks. Add sugar and salt. Cook over hot water in double boiler to form a custard. Cool. Add vanilla and heavy cream. Strain and freeze.

FROZEN CARAMEL

2 cans Eagle Brand condensed milk boiled in hot water 2½ hours. Remove from cans when cool and whip to a cream. Add 2 qts. of cream whipped stiff. Fold in whites of 5 eggs beaten stiff. Add can of grated pineapple, cooked to a preserve, 1 cup chopped red cherries, 1 cup chopped nuts, 2 envelopes of gelatine, dissolved in as little cold and hot milk as possible. Pack and set 5 hours or put in trays of refrigerator.

FROZEN COFFEE

1 can Eagle Brand condensed milk, boiled in can for three hours. 1 cup hot coffee, poured over caramelized milk. Whip with egg beater until mixed. Add 1 pt. cream, whipped. Add nuts, pineapple, cherries, ginger. Pour in tray and freeze. Serve with cake, or without.

KANSAS CITY CREAM

1 cup sweet milk brought to boiling point. Just before it boils add 16 marshmallows. When cool, add ½ pt. cream, whipped. Peppermint flavor and green coloring may be added—or just served plain.

MIXED FRUIT FRAPPE

2 cups water
2 cups sugar
Juice of 1 (14 oz.) can grated pineapple
Juice of 3 oranges
Juice of 1 heaping pt. strawberries (1 extra cup sugar for berries)
3 cups ice water
1 tblsp. rose coloring

Make syrup by boiling sugar (2 cups) 10 minutes. Strain juice of pineapple into bowl containing lemon and orange juice. Put pineapple

in syrup and boil 5 minutes. Strain into juices. Mash berries, crush and add sugar. Let set an hour or longer. Strain. There should be 4/5 pt. juice. Add coloring and ice water. Freeze, using equal parts of ice and salt. This will be 2 qts. when frozen. A cherry or strawberry on top makes it more tempting.

NESSELRO DE PUDDING

Make custard of:

2 eggs
3 cups milk
1 tblsp. flour
1 cup sugar

Boil in double boiler 40 minutes or until thick. When just milk warm add:

½ cup chopped nuts
½ cup chopped red cherries
½ cup chopped white grapes, OR
½ cup preserved pineapple

Add 1 tblsp. vanilla and 1 tblsp. sugar, caramelized to custard. Then pack in ice and salt for 6 hours.

ORANGE FREEZE

1 qt. orange juice

Bring to boiling point. Add 1 lb. marshmallows. Remove from fire at once. Stir until marshmallows begin to melt. Then beat with egg beater. Put in freezing tray. When it begins to thicken, pour 1 pt. stiffly whipped cream over top. Spread evenly. Let harden. Slice in blocks and serve with or without cake.

ORANGE MOUSSE—No. 1

Juice of 4 to 6 oranges
1 tsp. gelatine
Sugar to taste
1 pt. whipped cream

ORANGE MOUSSE—No. 2

6 oranges
1¼ cups sugar
1 tblsp. gelatine
1 pt. cream
½ cup sugar
1 tsp. vanilla

PEACH ICE CREAM

8 small, or 7 large peaches
2 cups sugar
½ tsp. salt (scant)
½ tsp. vanilla
1½ pt. cream

Mash peaches with hand. Sprinkle with sugar and let set one hour or more. Then run through sieve. Mix with vanilla and cream, and freeze.

PEACH MOUSSE

2 cups crushed peaches (juice, also)
¾ cup sugar
Cook about 5 minutes

Add 2 tsp. gelatine cooked in 2 tblsp. cold water, 2 tblsp. lemon juice, 2 cups cream. Garnish with whipped cream (tinted) and with sliced peaches.

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PEANUT BRITTLE ICE CREAM

½ lb. peanut brittle put through food chopper (3—5 ct. squares)
1 pt. whipping cream

Add 1 tsp. vanilla to whipped cream. Pack in ice and salt for 3½ hours.

PHILADELPHIA ICE CREAM

1 pt. cream
1 pt. milk
1 cup sugar
1 tsp. vanilla

Freeze.

STRAWBERRY MOUSSE

1 pt. cream
1 box strawberries
1 cup sugar
1½ tblsp. granulated sugar
2 tblsp. cold water
3 tblsp. hot water

Wash and hull strawberries. Sprinkle with sugar. Let stand 1 hour. Mash and rub through fine sieve. Add gelatiin soaked in cold water and dissolve in boiling water. Set in pan of ice water, and stir until it begins to thicken. Fold in whipped cream. Put in mold. Cover. Pack in salt and ice. Let stand 4 hours.

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PIES

AMBER PIE

4 egg yolks
1 cup sugar
1 cup buttermilk
1 cup raisins
2 tblsp. flour
Butter, size of egg
1 tsp. cinnamon
1 tsp. cloves
1 tblsp. vinegar

Make meringue of 4 whites beaten stiffly with 4 tblsp. sugar.

BANANA PIE

Mix the following together and cook in double boiler until it is very, very thick:

1 cup sweet milk
½ cup sugar
2 egg yolks
2 tblsp. flour

Cook pie crust separate and until nice and brown. Let both custard and crust get entirely cold and season custard with 1 tsp. lemon extract. Put in pie crust, a layer of sliced bananas and then a layer of custard. Then another layer of bananas and the rest of the custard. Place meringue on custard and bake.

BUTTERSCOTCH PIE—No. 1

1 cup brown sugar (scant)
3 tblsp. flour
1 egg yolk
1½ cups milk
Butter, size of walnut

Cook in double boiler; cool, add maple or vanilla flavoring. Serve in individual pie shells, cook separately. Top with whipped cream and nuts, chopped finely.

BUTTERSCOTCH PIE—No. 2

1 cup brown sugar
1 cup sweet milk
Pinch of salt
Lump of butter
2 tblsp. flour
2 egg yolks
Nuts

Mix sugar, flour. Add milk gradually. Cook in double boiler. Add egg yolks. Cook until thick; add butter. Put nuts in before putting in crust.

BUTTERSCOTCH PIE—No. 3

2 eggs, separated
1 cup brown sugar
2 tblsp. flour
Butter, size of walnut
1 cup sweet milk
1 tsp. vanilla

Mix sugar and flour and cream with butter. Add yolks, well beaten and milk. Cook until thick, stirring constantly. When slightly cooled, add vanilla and pour into baked pie crust. Cover with meringue made of whites and 2 tblsp. sugar, added gradually. Flavor with 1 tsp. lemon juice and almonds may be added. Brown quickly.

CARAMEL PIE—No. 1

1 cup sugar
2 cups milk
3 eggs
1 heaping tblsp. cornstarch
½ tsp. vanilla
1 tsp. butter

Mix cornstarch with ½ cup sugar, add yolks of eggs, well beaten, the milk and butter. Place on stove and when luke-warm, add the rest of the sugar which has been browned. Cook until it thickens. Remove from fire and when cooled, pour into a deep pie tin lined with pastry. When done, spread with meringue made from the 3 egg whites and 3 tblsp. sugar, beaten stiff. Let brown. This makes a large pie.

CARAMEL PIE—No. 2

1 cup plain sugar
1 cup caramelized sugar
½ cup flour
Lump of butter
2 cups milk
½ cup boiling water
5 eggs

Mix 1 cup sugar, flour and milk. Let cook in double boiler. Put 1 cup sugar to brown. Mix ½ cup of boiling water to brown sugar. Pour into other mixture; add butter and yolks of 5 eggs.

Meringue for 2 pies: 5 egg whites—5 tblsp. sugar

CARAMEL PIE—No. 3

Put 6 tblsp. flour into 6 tblsp. softened butter. Add this to a pint of milk in a saucepan, and stir over fire until it boils. Add ½ cup sugar and ½ tsp. salt. Add ¼ cup of caramel (the real kind that is dark brown and almost bitter). Add more caramel if it is not sufficiently flavored. The saucepan should be kept over gentle heat while the sugar is being caramelized. Now add very quickly, and all at once, to beaten eggs. Stir rapidly until just set; then pour into a baked crust and set it away to become cold and firm. Add meringue and brown quickly, or leave off the meringue entirely.

CHEESE CAKES (2)—No. 1

2 cups sugar mixed with scant cup of butter. Add yolks of 8 eggs and 1 tblsp. water. 4 well beaten whites. Stir last very little. Proceed as with other pies. Sprinkle with nutmeg.

CHEESE CAKE

15 crisp graham crackers
1 can of Eagle Brand condensed milk (22 cts.)
1 stick butter
4 eggs

Roll out crackers. Mix well with melted butter, spread over bottom of 8 x 10 pan to form crust. Add well beaten yolks to condensed milk. Then stir in juice of 1½ lemons. Fold in stiff egg whites. Bake in moderate oven until light brown on top.

CHERRY PIE

1-1/3 cups sugar
1 can red cherries

Heat juice and add: 1½ tblsp. gelatine that has been soaked in a little cold water. Harden.

Custard for Cherry Pie:

3 eggs
1 cup sugar
1 pt. milk
Flour to thicken
1 cup nuts

CHESS PIE—No. 1

8 yolks and 2 whites
1½ cups sugar
2 level tblsp. flour
2 lumps butter, size of walnut
1½ cups milk
1 tsp. vanilla
Pinch of salt

CHESS PIE—No. 2

To the yolks of 4 eggs, add ¾ cup sugar and 1 heaping tblsp. butter. Cream well. Add 1 tblsp. flour, 1 tsp. vanilla, ½ cup sweet milk, white of 1 egg, beaten stiff. Have pie crust short and rolled very thin, and add above mixture. Bake in moderate oven. When done, top with frosting made from the 3 remaining whites, 3 tblsp. sugar, pinch of baking powder and a few drops of vanilla. Put back into oven and brown quickly.

CHESS PIE—No. 3

8 egg yolks
1½ cups sugar
½ cup melted butter
½ cup sweet milk

½ tsp. almond
½ tsp. vanilla
OR
1 tsp. vanilla and little nutmeg

Beat eggs until lemon colored; add sugar gradually, then butter. Pour mixture in raw crust and bake.

CHOCOLATE MERINGUE PIE

4 tblsp. flour
¾ cup sugar
½ tsp. salt
2 cups milk
3 squares bitter chocolate, melted
2 egg yolks, beaten light
1 tsp. vanilla
4 tblsp. fine granulated sugar
1/8 tsp. salt
2 egg whites, beaten stiff

CHOCOLATE PIE—No. 1

2 sqs. unsweetened chocolate
1 can condensed milk
1¼ cups hot water
½ cup cold water
1/8 tsp. salt
1/3 cup flour
2 egg yolks
2 egg whites, beaten with 3 tblsp. sugar

Melt chocolate in double boiler, add milk, hot water, and cold water, flour and egg yolks. Use egg whites for meringue.

CHOCOLATE PIE—No. 2

3 tblsp. cocoa
3 tblsp. flour
1¼ cups sugar
3 eggs
1 cup milk
Lump of butter
Pinch of salt
Vanilla

COCOANUT CREAM PIE

1 cup sugar
3 eggs
3 level tblsp. flour
1½ cups milk

Mix together and cook in double boiler until thick. Let this cool and add: 1 tsp. vanilla, pinch of salt, 1 cup fresh cocoanut (I add all I grate). Stir and pour into baked pie crust. Sprinkle cocoanut over the top of pie and set in oven five minutes.

COCOANUT CUSTARD

1 good size cocoanut, grated
½ lb. sugar, mixed with cocoanut milk
1 pt. milk
8 egg whites, beaten. Stir into milk alternately with grated cocoanut. Add grated nutmeg.

COCOANUT PIE

4 eggs
1 cup sugar
3 tblsp. butter
¾ cup milk
1 good cup cocoanut
Grated nutmeg

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CRANBERRY-APPLE PIE

1 cup sugar
2 tblsp. flour
1½ cups cranberries
3 cups sliced apples
Plain pastry

Mix sugar and flour. Combine with cranberries and apples. Let stand ½ to 1 hour. Meanwhile, make pastry. Roll to 1/8-inch thickness and line a 9-inch pie plate. Then put in your mixture of apples and cranberries and cook in a very hot oven of (450° F.) for 20 minutes, then reduce heat to 350° F. for about 20 to 25 minutes, or until apples are tender and the juice thick. Put criss-cross strips of pastry across top. Serve topped with ice cream.

EGG CUSTARD PIE

3 eggs
1½ cups milk
¼ cup flour
1 cup sugar
Lump of butter

LEMON PIE—No. 1

3 eggs
1 cup sugar
1 lemon, grated rind of half lemon
Butter, size of walnut
1 tblsp. flour
3 tblsp. milk
Pinch of salt

Reserve 2 egg whites for meringue. Bake in unbaked shell.

Meringue: Beat egg whites stiff. Add 2 tblsp. of sugar, pinch of baking powder and pinch of salt.

LEMON PIE—No. 2

Rind and juice of 1 lemon
1¼ cups sugar
3 tblsp. flour
Lump of butter
1 cup milk
Pinch of salt

Meringue same as above.

LEMON PIE—No. 3

3 egg yolks
2/3 cup sugar
2 heaping tblsp. flour
Butter, size of egg
Juice and rind of lemon
Pinch of salt

LEMON PIE UNCOOKED

2 egg yolks
Juice of 3 lemons
Rind of 1 lemon, grated
1 can Eagle Brand condensed milk

Beat egg yolks and lemon, and add milk slowly. Use enough vanilla wafers to line pie pan. Pour custard on wafers, but not to edge of pan. Cover with meringue, made by beating 2 egg whites stiffly with 2 tblsp. sugar. Bake in moderate oven until brown. Chill before serving.

MILLIONAIRE PIE

1½ cups sugar
¾ cup seeded raisins
¾ cup chopped nuts
3 eggs, beaten together
2 tblsp. cold water
1 tblsp. vinegar
1 tblsp. butter
Juice of ½ lemon
½ tsp. cinnamon

Cream sugar, butter and whole eggs. Add nuts, raisins, spice, vinegar and water. Put in single or individual pie crusts and bake. Top with whipped cream.

MOLASSES PIE

1 cup sugar
1 cup molasses
¼ cup sweet milk
2 eggs
½ stick butter
Nutmeg

Beat eggs, add sugar, add melted butter, milk, good dash of nutmeg. Put molasses in pan and cook until thick. Watch carefully. Add syrup last. Cook in unbaked pastry shell until firm to touch. Moderate oven ten minutes, reduce heat. Put pan of cold water in the oven.

ORANGE-CHIFFON PIE

Add ½ cup sugar, ½ cup orange juice, 1 tblsp. lemon juice, ½ tsp. salt to well beaten yolks of 4 eggs and cook in double boiler until of custard consistency. Pour ½ cup cold water in bowl, sprinkle envelope (1 tblsp.) gelatine on top of water. Add to hot custard and stir until dissolved. Add 1 tblsp. grated orange rind. Cool. When mixture begins to thicken fold in stiffly beaten egg whites to which ½ cup sugar has been added. Fill baked pie shell and chill. Before serving, spread thin layer of whipped cream over pie.

PECAN PIE—No. 1

3 eggs
1 cup sugar
1 cup Karo
1 cup pecans
1 tsp. flour
Pinch of salt
Lump of butter

Mix sugar (white or brown) and flour, add eggs and beat, then add syrup and last, nut meats. Bake in pie crust for about 45 minutes in a very slow oven. Pie crust is not cooked until filling is put in.

PECAN PIE—No. 2

3 eggs (2 extra yolks help)
½ stick butter, melted
1 cup Karo (dark)
1/3 cup molasses
3 tblsp. sugar
2 tblsp. flour
2 tblsp. cream, or milk
1 cup pecans

Mix as given. Place in hot oven until crust is brown. Then bake slowly as egg mixture should be cooked at low temperature.

PECAN PIE—No. 3

3 eggs, beaten separately
1 cup sugar
1 cup Karo
1 cup nuts

Beat eggs separately. Mix Karo and sugar; add eggs, pecans, 1 tblsp. melted butter. Put in crust and bake in slow oven.

PINEAPPLE PIE—No. 1

2 egg yolks
1 can condensed milk
1 grated lemon rind
Juice of 2 lemons
1 small can crushed pineapple

Bake pie shell, add mixture. Top with meringue: 2 egg whites and 2 tblsp. sugar. Beat egg stiff, add sugar, 1 spoon at the time.

PINEAPPLE PIE—No. 2

1 cup sugar
3 tblsp. flour
½ tsp. salt
3 eggs, separated

Add 3 tblsp. lemon juice, 1 tsp. grated lemon peel, 1 small can crushed pineapple, drained; 1 cup milk, heated. Fold in beaten whites. Bake about 35 minutes.

PRUNE CHIFFON PIE

Soak ½ lb. prunes several hours, or over night. Simmer until tender in water in which they were soaked. Let cool. Remove pits and cut prunes into pieces. Measure 1 cup cut prunes and ½ cup prune liquid. Mash with fork until soft and smooth. Put in the top of double boiler with 4 beaten egg yolks, ½ cup sugar, ¼ tsp. salt and 1 tblsp. lemon juice. Cook over hot water until thoroughly heated. Remove from fire and add 1 tblsp. gelatine, which has been soaked in ¼ cup cold water. Stir until gelatine is dissolved. Let cool until mixture begins to stiffen. Beat egg whites until very stiff and fold into them, the stiffening prune mixture. Fill a baked pie shell. Chill in refrigerator for at least 3 hours. Garnish with whipped cream just before serving.

PRUNE CREAM PIE

Put 1 lb. large prunes in a saucepan and cover with luke-warm water. Cover the pan and heat the prunes slowly to the boiling point. Simmer for half-hour or until the prunes are tender. Drain, and add to the juice, ¼ cup sugar mixed with 2 tsp. cornstarch. Let boil until clear, then set aside to cool. When prunes have cooled enough to handle, split each one and remove the pits. Put the prunes in the thickened juice and cool thoroughly. Bake pie crust over inverted pie pan to make shell. Cool, fill with prunes and cover with ½ pt. heavy cream, whipped until stiff, sweetened with 2 or 3 tblsp. of powdered sugar.

PRUNE TARTLETS

Bake shells of crust over back of muffin tins. Fill with cooked prunes, sweetened to taste and with syrup, slightly thickened. Top with meringue and brown in oven or cover with whipped cream. Sprinkle with chopped nuts or cocoanut.

PUMPKIN PIE

1½ cups strained pumpkin
⅔ cup brown sugar
1 tsp. cinnamon
½ tsp. ginger
½ tsp. nutmeg
½ tsp. salt
3 eggs
1¼ cups rich milk

Bake in unbaked pie shell.

PIE PASTRY—No. 1

1½ cups flour
½ cup boiling water
½ cup shortening
1 tsp. salt

Sift flour, add salt, chop in shortening. Add hot water.

PIE PASTRY—No. 2

1½ cups flour
1 cup snowdrift
½ cup ice water
¼ tsp. baking powder
¼ tsp. salt

CHARLOTTE'S LEMON PIE

1 lemon cut in 4 pieces and boiled in 1½ cup hot water until lemon is soft. This makes 1 cup juice.

1 cup juice
1 cup sugar
2 rounded tsp. cornstarch
½ stick butter
2 yolks

Put in uncooked crust. 3 tblsp. sugar to meringue. Cook slowly.

PEANUT BUTTER COOKIES

1 cup sugar
½ cup shortening (½ butter—½ lard)
1 egg
1 pinch salt
½ cup peanut butter
1 tsp. soda dissolved in 1 tblsp. water
1¼ cup flour
1 tsp. vanilla

* *

CANDIES

BROWN SUGAR DIVINITY

2 cups brown sugar
½ cup cold water
1 tblsp. Karo
1 egg white
1 cup pecans
1 tsp. vanilla

Cook sugar, water and Karo until forms soft ball in water. Pour over beaten egg white. Beat until thick. Add nuts and vanilla.

BROWN SUGAR FUDGE

1 cup white sugar
2 cups brown sugar
2 tblsp. Karo
1 small can Pet milk or milk

Add butter after cooking. Add white of 1 eggs, beaten, if desired. Add chopped nuts.

CARAMEL CANDY

Caramelize ¾ cup sugar (on slow fire and not too dark). Put 1¼ cups sugar on with 1 small can Pet milk. (Reserve a little of Pet milk in case the candy is cooked too long). Pinch of salt. When milk and sugar comes to good boil, pour in caramelized sugar and beat contin-

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uously. When the mixture comes to good boil and boils for just about a minute, take up and beat. Add 1 tsp. of vanilla and pecans (about 2 cups) which have been broken in about fourths and slightly toasted. Beat thoroughly and drop on greased plate or wax paper. If milk tends to curdle, add pinch of soda.

CARAMEL PECAN KISSES

In one pot, put 2 cups sugar, 1 cup evaporated milk, 1 tblsp. butter, 1 tblsp. flour, 3 tsp. cocoa. Stir well. This pot off the fire.

In another pot: Put 1 cup of sugar on fire to caramelize. Then add the above mixture when starts to boil. Cook 8 minutes. Remove from fire. Add 1 tsp. vanilla. Beat a few seconds. Add 1 cup chopped pecans, beat until smooth. Drop on buttered platter in spoonfuls to form kisses. Then wrap each in wax paper.

CHOCOLATE CANDY—No. 1

1½ squares bitter chocolate; melt with lump of butter. Add 1 cup milk. Stir until very hot. Add 2 cups sugar. Stir constantly until firm ball stage. Remove from fire. Add 1 cup nuts, 1 tsp. vanilla, pinch of salt. Let cool. Beat and pour on platter.

CHOCOLATE CANDY—No. 2

2 cups sugar
3 heaping tblsp. cocoa
2 tsp. flour (level)
14 tblsp. milk
1 tblsp. Karo

Sift cocoa, sugar, flour. Mix well. Add Karo and milk. Cook until good firm ball stage. Remove and add lump of butter and 1 tsp. vanilla. When you remove from stove, let stand until cool (milk warm). Then beat (it gets hard quickly) and add nuts.

CHOCOLATE FUDGE—No. 1

2 squares bitter chocolate (melted with a small piece of butter)
2 cups sugar
1 cup milk

Cook until forms a soft ball in water. Dissolve sugar and milk. Do not stir after it begins to boil. Cool and beat. Be very careful not to stir into it while cooling.

CHOCOLATE FUDGE—No. 2

1 cake Dot's Bakers chocolate (sweet)
1 can Borden's dime brand milk (14 cts.)
2 pkgs. pecans

Melt chocolate, stir in milk, add chopped pecans. Then drop on buttered platter.

COCOANUT CANDY—No. 1

4 cups sugar
2 cups water
Cream of tartar
1 cocoanut, grated

Cook until forms a hard ball in water. Pour over grated cocoanut and beat.

COCOANUT CANDY—No. 2

1 cocoanut
3 cups sugar
1 cup cold water
Pinch of cream of tartar

Let sugar, water and cream of tartar boil until a drop of syrup hardens in water. Pour slowly over the grated cocoanut, stirring until candy is almost cold. Use a teaspoon in placing small portions on waxed paper.

CREAM CANDY

2 cups sugar
1 cup milk (which should include ¼ cream, or piece of butter, size of walnut)

Cook without stirring. Test by stirring a little in saucer and when it forms a hard ball, remove from stove and let stand until partly cool. Add nuts, 1 to 2 cups, and 1 tsp. vanilla. Beat until it begins to thicken and pour in buttered pan.

DATE LOAF

2½ cups sugar
1 cup milk, and Pet cream (½ of each)
1 tsp. butter

Cook until it makes a soft ball when stirred. A little before done, add 1 tsp. vinegar, then add dates. Cut and mash well. Cook slowly a few minutes longer. Take from fire and keep on beating until almost stiff. Add nuts.

DIVINITY—No. 1

3 cups sugar
2 egg whites
½ cup Karo
⅔ cup water (hot)
1 cup nuts
1 tsp. vanilla

Cook sugar, water and Karo until it forms a soft ball in cold water. Pour ½ of this mixture over the beaten egg whites. Cook the remainder to the crack stage. Pour over the egg white mixture, and continue beating.

DIVINITY—No. 2

2 cups sugar
½ cup white Karo (scant)
½ cup water
2 egg whites
1 cup nuts
1 tsp. vanilla

Cook the sugar, Karo and water to the soft ball stage. Pour about one-half this syrup over the beaten egg whites and cook the remainder of the syrup until it forms a hard ball in water. Pour the remainder of the syrup over the egg white mixture. Beat until it begins to lose its gloss. Add nuts and vanilla.

DIVINITY FUDGE

2 cups granulated sugar
⅓ tsp. salt
½ cup corn syrup
½ cup water
2 egg whites
1 tsp. vanilla

Boil sugar, salt, corn syrup and water together until syrup will form a ball when put in cold water (250° on candy thermometer). Pour gradually over egg whites which have been beaten stiff.

DOT CHOCOLATE CANDY

Melt one bar Dot chocolate in double boiler. When well melted, add seven marshmallows. Then add one can Eagle Brand condensed milk. Take off and beat until firm enough to add one cup nuts. Pour up and put on ice until cold.

FONDANT—No. 1

5 cups sugar 1½ cups water ¼ tsp. cream of tartar

Cook until forms soft ball in cold water. Pour on buttered platter and work with wooden spoon. When slightly cold, knead as bread. Keep in refrigerator until needed.

FONDANT—No. 2

2 cups sugar
¼ tsp. cream of tartar
⅔ cup boiling water
1 tblsp. Karo

Let cook until forms a soft ball in cold water. Beat until nearly creamy and then knead as bread.

HEAVENLY HASH

2 cups sugar
1 cup sweet milk
1 tblsp. butter
1 cup nuts
4 heaping tblsp. cocoa
2 heaping tblsp. marshmallow cream
2 doz. marshmallows
1 tblsp. vanilla

Mix cocoa and sugar thoroughly, add milk and butter and cook until it forms a soft ball when tried in cold water. Remove from fire and add marshmallow cream and nuts. Beat until it begins to thicken. Put marshmallows evenly on greased dish and pour candy over them. Cut in squares.

KISSES

3 rounded tblsp. of sugar to each egg white. Just break eggs and put sugar right in it. Beat until so stiff that when you drop it on paper it will not run at all. Add pecans or black walnuts. Drop on brown paper in pan. Cook in about 300° oven for about 30 minutes.

MAPLE CANDY

⅔ cup maple sugar
⅔ cup white sugar
½ cup Karo
2 cups cream

Take ½ cup of cream and stir with other ingredients. Boil until soft ball stage. Add another ½ cup of cream and cook until soft ball stage. Add rest of cream and cook until firm ball stage. Pour into buttered pan when creamy and cool.

MAPLE NUT FUDGE

1 cup white sugar
½ cup maple sugar (syrup)
⅓ cup cream
1 tblsp. butter
¼ tsp. salt
1 cup chopped nuts

MARTHA WASHINGTON CANDY

1 lb. powdered sugar
¼ lb. butter
Pinch of salt
1 tblsp. cream
1 tblsp. vanilla
Pecan halves
Bitter chocolate

Cream sugar, salt and butter. Add cream and vanilla. Roll small bits of fondant around pecan halves and dip in melted chocolate. Let dry on waxed paper.

MINTS

1 cup sugar
Pinch of cream of tartar
1 tblsp. Karo
½ cup water

Cook until it threads. Beat until creamy. Add peppermint oil, coloring and drop in waxed paper.

PEANUT BRITTLE—No. 1

1 cup white corn syrup ¾ cup cold water 3 cups sugar

Boil until hard ball stage when dropped in cold water. Add 4 cups raw peanuts. Cook until candy begins to caramelize. Add butter, size of egg, 1 tsp. vanilla. Remove from fire. Stir in 1 tsp. soda. Pour in greased pan or on board. Spread as fast as possible very thin.

PEANUT BRITTLE—No. 2

1 cup white corn syrup ¾ cup cold water 3 cups sugar

Boil until hard when dropped in water. Add 4 cups of raw peanuts and cook until candy begins to caramelize. Add butter, size of egg and 1 tsp. vanilla. Remove from fire. Stir in 1 tsp. soda. Pour in greased pan and spread fast as possible, very thin.

PECAN CANDY

2 cups pulverized sugar
½ cup cream
1 tblsp. cocoa
Butter, size of walnut
Small tsp. vanilla
1 cup pecan meats

Mix sugar, cream, butter and cocoa in kettle. Put over quick fire, stirring constantly. When it has boiled 2 or 3 minutes, try in water. When soft ball forms remove from fire and flavor with vanilla. Beat until creamy. Stir in nuts and pour in buttered tin.

PRALINES—No 1

3 cups sugar
1 cup hot water
1 tsp. vinegar
} Cook until soft ball stage

3 cups pecans
Lump of butter

Beat slightly and when cool, drop from tblsp. on oiled paper.

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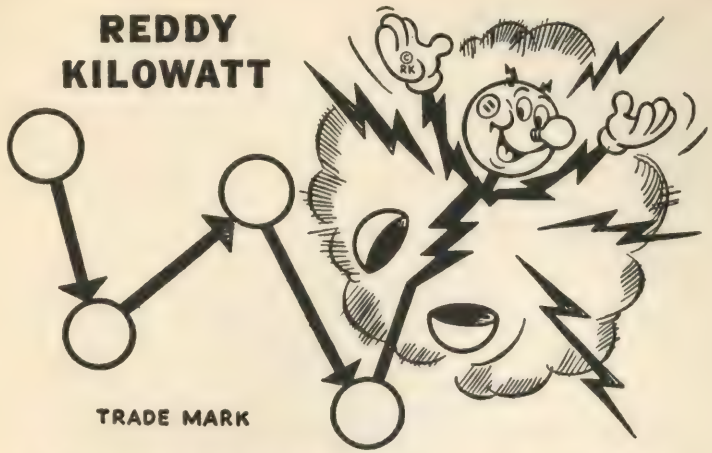

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PRALINES—No. 2

3 cups brown sugar
1 cup milk
½ cup orange juice
1 cup nuts
1 tblsp. butter
1 tblsp. chopped orange peel

Cook sugar, milk and orange peel until soft ball stage. Add orange juice when mixture starts to boil. Stir constantly. Add butter and nuts. Beat until creamy. Drop on oil paper.

PRALINES—No. 3

2 cups brown sugar
1 cup white sugar
1 cup milk
1 cup nuts
2 tblsp. Karo
Small piece of butter

Use above method.

PRALINES—No. 4

1 box brown sugar (10 cts.)
1 cup water
Lump of butter
1 cup nuts

Put all on together. Cook until it forms a soft ball in water, stirring constantly. Take off, beat and drop on waxed paper.

PRALINES—No. 5

2 cups brown sugar
1 cup white sugar
1 tblsp. corn syrup
1 cup sweet milk
1 tblsp. butter
2 cups pecans

Cook until it forms a soft ball in water. Then remove and beat until creamy and drop from spoon.

PULLY CARAMELS

2 cups sugar (1)
2 cups Karo (2)
½ cup butter (3)
1 tall can Pet milk
¼ tsp. salt (4)
1 tsp. vanilla
1 cup nuts

Cook 1, 2, 3, 4, until strings. Pour milk in gradually. Stir constantly. Cook to firm ball stage. Add nuts, vanilla. Pour into well greased pan. Let cool. Remove from pan to oiled bread board. Cut in squares and wrap in wax paper.

SPICED NUTS—No. 1

1 cup sugar
½ cup water
1 tsp. cinnamon
¾ tsp. salt
1 tsp. vanilla
1 lb. pecans, shelled

Let syrup, water, cinnamon and salt cook until the syrup spins a slight thread. When you take the syrup off the stove, add the vanilla and pour into a mixing bowl over the nuts. Stir until nuts begin to crystalize. Then pour onto a greased slab or dish and pull apart.

SPICED NUTS—No. 2

Mix together 2 cups XXXX sugar, ½ cup corn starch, 2 tsp. salt, ¼ cup cinnamon, 2 tsp. ginger, 1 tblsp. cloves, 1 tsp. nutmeg. Sift to-

gether 3 times. Beat white of 1 egg slightly. Add 2 tblsp. cold water. Place nuts in wire strainer. Dip it into egg mixture until each nut is coated. Drain. Roll nuts in part spice mixture and use other part in shallow pan to cover nuts. Bake slowly for 3 hours.

TAFFY

3 cups sugar ½ cup water ½ cup vinegar

Let cook until a golden color, then pour into a slightly buttered platter. Pull candy in-doors for a few minutes, then expose to cold wind.

GEORGIA'S CHOCOLATE CANDY

1 lb. Hershey's milk chocolate
⅓ block (9 cts.) Baker's unsweetened chocolate

Melt in top of double boiler. Let stand over hot water and add 1 cup of rice krispies, 1 cup pecans. Drop with teaspoon.

CREOLE FUDGE LOAF

2 cups sifted flour
1 cup sugar
1 tsp. vanilla
¾ cup milk
2 squares bitter chocolate (melted)
2 tsp. baking powder
1 egg, well beaten
½ tsp. salt
½ cup butter
Nuts

Sift flour once. Add baking powder and salt. Sift three times. Cream butter. Add sugar. Add egg, then chocolate, and blend. Add flour alternating with milk. Add vanilla. Bake in greased pan 8 x 8 x 2 for one hour 325°.

CREOLE FROSTING

2 egg whites unbeaten
5 tblsp. water
1 tsp. vanilla
2 squares bitter chocolate
1½ cups sugar
1½ tsp. light corn syrup
2 tsp. butter

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until mixed. Place over boiling water, beat and cook 7 minutes or until it stands in peaks. Remove, add vanilla, and beat until thick enough to spread. Melt chocolate and butter together. When frosting is set, pour chocolate mixture over cake, letting it run down on sides.

FUDGE CAKE

½ cup butter
½ tsp. vanilla
1¼ cups flour
¼ tsp. salt
2 eggs
1 cup sugar
2 oz. chocolate
1 tsp. baking powder
1 cup nuts

FUDGE CAKE

1 stick butter
3 whole eggs
1½ cups sugar
½ cup flour
1 cup pecans
2 squares chocolate, unsweetened
Pinch of salt
Vanilla

Bake in moderate oven for forty-five minutes.

FUDGE CAKE

2 cups sugar
1 cup pecans
2 squares chocolate
4 eggs
1 cup sifted flour
¼ lb. butter
Vanilla

CARAMEL NUT TORTE

4 egg yolks
⅔ cup sugar
4 egg whites beaten
⅛ tsp. salt
1 tsp. vanilla
⅔ cup flour
2 tblsp. caramel syrup
⅓ cup finely chopped nuts
1 tsp. cream of tartar

Bake 40 minutes in slow oven in two pans.

FILLING

4 tblsp. caramel syrup
¼ tblsp. vanilla
3 tblsp. cold water
1 tblsp. gelatin
1⅓ cups whipped cream

Soak gelatin 5 minutes in water. Dissolve over boiling water. Cool, add rest of ingredients. Chill until firm. Chill torte until serving time. Top with sauce.

★ ★

BREADS

BANANA BRAN MUFFINS

Same as Bran Muffins except for these changes and additions:

1 cup sour milk
½ tsp. soda
1 tsp. baking powder
½ cup chopped bananas added to sifted dry ingredients

BANANA BREAD

1 cup sugar
½ cup butter
2 eggs, lightly beaten together
1 tsp. lemon juice
1½ tsp. baking powder
3 large bananas put through potato masher
1 cup nuts
3 tblsp. sour milk
½ tsp. soda
¼ tsp. salt
2 cups flour

Bake 45 minutes in moderate oven.

BANANA GRIDDLE CAKES

3 cups flour
4½ tsp. baking powder
¼ cup sugar
1 tsp. salt
1 egg
2 cups milk
¼ cup melted fat
1½ cup sliced bananas

Mix and sift dry ingredients. Beat the egg, add the milk and stir gradually into the dry ingredients. Add the melted fat, then the bananas, and drop by spoonfuls on a hot griddle. Cook on one side until full of bubbles, turn and cook on the other side.

BISCUITS—No. 1

2 cups flour
3 tsp. baking powder
½ tsp. salt
4 tblsp. shortening
⅔ cup milk

Sift dry ingredients together. Rub in shortening, stir in milk. Work into smooth dough. Pat out. Cut into rounds. Put on baking sheet. Bake 450° for 10 or 12 minutes. The biscuits may be cut, placed in refrigerator for several hours or days before baked.

BISCUITS—No. 2

2 cups flour
Heaping tsp. baking powder } Mix
½ cup lard

½ tsp. soda in 1 cup sour milk
½ tsp. salt

BRAN MUFFINS

2 tblsp. shortening
¼ cup sugar
1 egg, well beaten
1 cup all-bran
¾ cup milk
1 cup flour
2½ tsp. baking powder
½ tsp. salt

Cream shortening, sugar, add egg and beat well. Add all-bran and milk, and let soak until the moisture is taken up. Sift flour with baking powder and salt and add to first mixture, stirring only until flour disappears. Fill greased muffin tins two-thirds full and bake in a moderate oven (400° F.) for 20 to 25 minutes. (If sour milk or butter milk is used instead of sweet milk, add ½ tsp. soda and use only 1 tsp. baking powder.)

BREAD

1 yeast cake
½ cup sugar
¾ cup shortening
2 cups heated milk (do not boil)
1 cup mashed Irish potatoes
½ cup water from potatoes
2 eggs, beaten light
1 tblsp. salt

Cream sugar and shortening. Mash yeast in a little sugar until dissolved, add potato water (cooled), and luke-warm milk. Add eggs, if desired. When you make this up, add enough flour to make stiff dough. Knead well. Let rise double in bulk (about two hours). Make out, put in loaf pans. Allow to rise double again. Then bake in a very slow oven.

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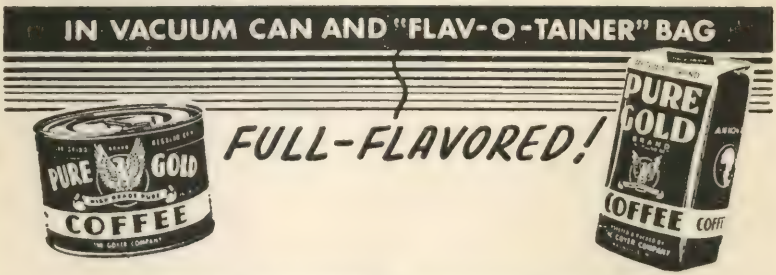

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BROWN BREAD—No. 1

3 cups whole wheat flour
1 cup molasses
1 cup raisins
1½ cups sour milk
½ cup all-bran
1 tsp. soda, dissolved in a little sour milk
½ tsp. salt
1 cup nuts

Steam 2½ hours.

BROWN BREAD—No. 2

4 cups bran
4 cups graham flour
1 cup white flour
2 cups brown sugar
1 tblsp. baking powder
1 tsp. soda
1 tsp. salt
1 qt. sour milk

Mix all dry ingredients with milk. Bake slowly for 2 hours.

CHEESE BISCUIT

4 cups flour
1 tsp. salt
1½ cups milk
7 level tsp. baking powder
6 level tblsp. lard
1½ cups grated cheese

CINNAMON ROLLS

For cinnamon rolls, put twice as much butter as sugar. Cream, add cinnamon. Spread paste or the dough, which has been rolled out thin. Roll up and cut. Put in muffin rings. Bake at 350° or 375°.

DATE BISCUITS

2 cups flour
2 level tsp. baking powder
½ tsp. salt
¼ tsp. cloves
4 tblsp. shortening
½ cup dates, stoned and chopped fine
¾ cup milk

DATE BREAD

1¼ cups sifted crumbs
¼ cup flour
1½ tsp. baking powder
½ tsp. soda
½ tsp. salt
1 egg
⅓ cup sugar
1 tblsp. melted butter
1 tsp. vanilla
½ cup dates
⅓ cup nuts
¾ cup hot water

Soak dates in ½ cup boiling water and let cool. Beat eggs well and add sugar. Sift flour, baking powder, soda and salt. Add crumbs and sift. Add this to the egg and sugar and mix well. Add butter, vanilla, dates and nuts. Beat well. Bake in small loaf pan for one hour in moderate oven.

DATE AND NUT BREAD

1 lb. dates (cut fine)
1 cup nuts
2 tblsp. butter
1 egg
½ cup sugar
1¾ cups flour
1 cup boiling water
1 tsp. soda
1 tsp. baking powder

Cut dates, sprinkle soda over top and pour boiling water over them, and let stand until other ingredients are mixed. Add nuts last and bake 45 minutes to 1 hour at 300°.

DROP RAISIN BISCUITS

2 cups flour
4 tsp. baking powder
1 tsp. salt
3 tblsp. shortening
1 egg
¾ cup milk
Few raisins

EGG BREAD

1 cup sour milk
½ tsp. soda
2 cups meal
1 egg
½ tsp. baking powder
2 tblsp. melted fat
1 tsp. salt

GINGER BREAD WAFFLES

1 cup molasses
1¼ tsp. soda
2 cups flour
1½ tsp. ginger
¼ cup butter
1 egg
1 tsp. baking powder
½ cup sour milk
½ tsp. salt

Heat the butter and molasses to boiling point, add sour milk, butter, beaten egg and sifted dry ingredients. Put on hot waffle iron to serve with whipped cream or hard sauce.

Hard Sauce:

Cream butter, add brown sugar (3 times as much), vanilla, white sugar (2 times as much) as butter. (Powdered).

ICE BOX ROLLS

2 yeast cakes
2 cups warm (almost hot) water } Let stand until dissolved

1 tsp. salt
½ cup sugar
1 cup shortening } Cream this well

Add two egg whites to sugar and lard. Sift six cups flour. Add yeast mixture and flour mixture to lard. Let rise 1 hour, then make out and rise one more hour before baking.

LIGHT ROLLS

1 qt. sweet milk
½ cup shortening
¾ cup sugar
1 tblsp. salt (scant)

Put on stove and let come to boiling point. Stir constantly. Remove and cool to low temperature. Add 2 cakes compressed yeast. Dissolve. Add enough flour to make elastic batter. Set aside to rise about 2 hours in warm place. Remove, pour batter in larger pan. Add enough flour to make as you would biscuit batter. Roll thin, cut out any size. Have pan well greased. Fold rolls, pack in pan closely. Set aside to rise about 2 hours. Bake in moderate oven until brown.

MUFFINS

½ cup butter
¼ cup sugar
½ tsp. salt
1 cup sweet milk
2 eggs, beaten separately
2 heaping cups flour
2 tsp. baking powder

NUT BREAD

1 egg, well beaten
½ cup sugar
1 cup milk
4 scant cups flour
4 tsp. baking powder
1 cup nuts

Let stand in warm place 15 or 20 minutes before baking. Bake slowly.

PAN CAKES

1 pt. milk
2 eggs, separately beaten
1 pt. flour
4 tsp. baking powder
Salt
⅓ cup melted butter

PEANUT BUTTER BREAD

2 eggs
1 cup sugar
¾ cup peanut butter
4 cups flour
2 cups sweet milk
1 cup raisins
⅓ cup nuts (if desired)

Cream eggs and sugar lightly. Add peanut butter and cream. Alternate milk and flour. Roll raisins and nuts in flour, fold in batter and bake in moderate oven. This makes two loaves.

POTATO REFRIGERATOR ROLLS

1 yeast cake
½ cup luke warm water
⅔ cup shortening
1 tsp. salt
½ cup sugar
1 cup mashed potatoes
1 cup scalded milk
2 eggs
6 to 8 cups flour

1. Mash potatoes, add shortening, sugar, salt and eggs, cream well. Dissolve yeast in lukewarm water, add to lukewarm milk, then add to potato mixture.
2. Add sifted flour to make stiff dough. Toss on floured board and knead well.
3. Put into large bowl and let rise double in bulk. Knead lightly. Rub over top with melted butter, place in casserole, cover tightly and place in refrigerator until ready to bake.
4. About 1½ hours before baking time, pinch off dough, shape into rolls as desired, cover and let rise until light.
5. Bake in cold or preheated oven.

REFRIGERATOR ROLLS—No. 1

1 yeast cake
½ cup lukewarm water
⅔ cup shortening
½ cup sugar
1 cup mashed potatoes
1 cup scalded milk
1 tsp. salt
2 eggs, well beaten

Flour to make stiff dough. Dissolve yeast in the lukewarm water. Add shortening, sugar, salt and mashed potatoes to scalded milk. When cold, add yeast. Mix thoroughly and add eggs. Stir in enough flour to make stiff dough. Turn out on slightly floured board and knead well. Put into bowl large enough to allow for slight rising. Rub over the melt-

ed butter. Cover tightly and place in refrigerator. About an hour before time, make out rolls and let rise until light.

REFRIGERATOR ROLLS—No. 2

1 pt. milk
1 cup shortening
½ cup sugar
1 tsp. salt

Scald milk and let shortening melt in it. Dissolve sugar and salt. Add enough flour (about 3 cups) to make like cake batter. Let rise 2 hours. Dissolve 1 yeast cake in a little warm milk. Add to a little cool milk. Pour in on flour. Let rise 2 hours. Add 1 heaping tsp. baking powder, 1 level tsp. soda. Stir in enough flour to make stiff dough. Put in refrigerator and make out 1 hour before using.

REFRIGERATOR ROLLS—No. 3

2 yeast cakes, dissolved in
2 cups warm water. Take
1 cup shortening and
½ cup sugar and
2 egg whites

Cream all three. Add 1½ to 2 tsp. salt. Alternate liquid and flour into mixture. About 6 cups flour. Let rise 1½ hours before using.

SALLY LUNN

2 cups flour
1½ tsp. salt
2 tblsp. butter
2 tblsp. sugar
1 yeast cake
¾ cup milk
½ cup warm water
1 egg

Scald the milk. Add the sugar, salt and butter. Dissolve the yeast in the warm water. Let the milk mixture cool to lukewarm. Add to this the yeast, beaten egg and flour. Pour the batter into a greased pan or muffin tins (makes 12 muffins), and let double in bulk (about 2 hours). Bake in moderately hot oven. Sugar and cinnamon may be sprinkled over the batter before it is baked if sweet bread is desired.

SPOON BREAD—No. 1

4 eggs
1 cup corn meal
2 tsp. salt
2 cups milk
2 tblsp. melted shortening
1 tblsp. sugar

Scald milk and salt. Pour over corn meal. Cool. Add sugar and beaten eggs. Stir in baking powder and shortening. Beat well. Bake in well greased baking dish 45 minutes. Serve with melted butter.

SPOON BREAD—No. 2

1 cup boiling water
1 tsp. salt
½ cup meal
1 tsp. baking powder

Sift meal, stir in boiling water. Add:

½ cup cooked rice
¼ cup melted butter
2 eggs, well beaten
¾ cup sweet milk

Bake 25 to 30 minutes and serve at once.

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SPOON BREAD—No. 3

1 pt. scalded sweet milk
½ cup corn meal
½ tsp. baking powder
1 tsp. salt
3 egg yolks
3 stiffly beaten egg whites
2 tblsp. melted butter

Stir cornmeal gradually into milk and cook in double boiler until of consistency of mush. Add baking powder, salt, butter and beaten egg yolks. Fold in stiffly beaten egg whites. Pour into a hot greased baking dish and bake at 375° for 30 minutes. Serve at once in dish in which it is baked.

WAFFLES—No. 1

¼ cup Wesson Oil
3 tsp. baking powder
2 cups flour
1 tsp. salt
¼ lb. cheese, grated
1½ cups milk
2 eggs, beaten separately
2 tblsp. sugar

WAFFLES—No. 2

2 cups flour
4 tsp. baking powder
1 tsp. salt
2 tblsp. sugar
3 eggs
1¼ cups milk
⅓ cup shortening

Sift flour, baking powder, salt and sugar together. Beat egg yolks, add melted shortening and milk. Combine with dry ingredients, stirring constantly until smooth. Fold in stiffly beaten egg whites. Drop by tblsp. Bake until golden brown.

WHOLE WHEAT NUT BREAD

2 cups whole wheat flour
1 cup plain flour
1 tsp. soda
1½ tsp. brown sugar
½ cup molasses
1 cup nuts
2 tblsp. melted butter

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SALADS

ASHVILLE SALAD

1 can tomato soup
2 pkgs. cream cheese
1 cup mayonnaise
} Mix together
½ cup celery
¼ cup green pepper
1 tblsp. grated onion
¼ cup stuffed olives (cut)
1 envelope gelatine
1 cup cold water

Dissolve gelatine in cold water. Heat tomato soup; add cheese and gelatine. When nearly cool add celery, pepper, olives and onion.

ASPARAGUS SALAD

1 pkg: lemon Jello
1 cup hot water
1 cup hot asparagus juice, dissolved
1½ cups, or less, of Rajah mayonnaise
1 tsp. onion juice
1 tsp. mustard
Chop tips of asparagus (1 can Monarch). Add to other when cool
Pinch of salt
2 tblsp. vinegar
Rub bowl with garlic

BEET SALAD

1 pkg. lime Jello
1 cup boiling water
¾ cup beet juice
(10 ct. Monarch can)
3 tblsp. vinegar
¾ tsp. salt
¾ tsp. onion juice
½ tsp. horse radish
1 cup celery
1½ cups diced beets

CHEESE CELERY SALAD

1 pkg. lemon Jello
1½ cups boiling water
1 tblsp. vinegar
1 tsp. salt-pepper
1 cup grated cheese
½ cup Krafts salad dressing
1 cup celery

CHERRY SALAD

1 large can black cherries, chopped
2 pkgs. lemon Jello
3 tblsp. vinegar

Enough cherry juice and water to make 1¾ pts. Heat liquid slightly and dissolve Jello in it. Add other ingredients. Serve a dressing made of cream cheese, mayonnaise, sweet cream and chopped pecans.

CHICKEN SALAD

1 chicken
1 bunch celery, cut fine
1 cup pecans
6 boiled eggs; chip whites in salad—yolks in dressing
2 apples—tart—winesap
Several sweet pickles, chopped fine

Dressing:

Mash 6 yolks, season with salt and pepper
4 tblsp. vinegar (half pickle vinegar)
4 tblsp. Wesson Oil
4 tblsp. chicken fat

Add ½ cup chicken stock. Mix 3 or 4 tblsp. mayonnaise. Cut celery and apples in the dressing.

CONGEALED FRUIT SALAD

2 envelopes Knox gelatine soaked in
½ cup cold water
1 cup boiling water (fruit juice and water)
½ cup mild vinegar (white)
½ cup sugar
3 cups fruit—Celery, white cherries, fruit cocktail, pineapple, pears, purple grapes,
OR a combination of any of these

CRANBERRY-PINEAPPLE SALAD

1 qt. cranberries
2 cups sugar
1 large can grated pineapple
2 oranges
2 cups nuts
2 level tblsp. gelatine

Grind cranberries, add sugar and cook 20 minutes. Cool and add nuts. Boil orange juice and juice from pineapple and dissolve gelatine in it (gelatine having been previously soaked in a little cold water). Stir all together, and put into molds. Serves 16.

CRANBERRY SALAD

4 cups cranberries
2 cups water

Cover above and cook until cranberries pop open; mash thoroughly through cheese cloth.

2 cups sugar
2½ tblsp. gelatine
1 cup diced celery
1 cup diced apples, OR
½ cup English walnuts
1 cup white grapes
1 cup diced pineapple
1 cup chopped nuts

Reheat the strained cranberry juice. Add sugar. Let come to a good boil, add gelatine. Let cool and when it begins to set, add fruit and nuts. Serves 15 or 16.

FROZEN CREAM CHEESE SALAD

2 molds cream cheese
1 cup chopped celery
1 cup nuts (almonds preferred)
1 cup sweet cream
1 cup crushed pineapple (drained)

Mix above and freeze. May be sliced and served on lettuce or pineapple. Serve with French Dressing, mayonnaise, sweet cream dressing.

FROZEN PINEAPPLE SALAD

1 can shredded pineapple
1 cup pecan nuts
1 cup seedless raisins
1 pt. cream
1 cup mayonnaise

Freeze, serve on lettuce with a spoon of mayonnaise on top.

FRUIT SALAD

1 pkg. lemon jello dissolved in
{1 cup fruit juice / 1 cup water} Hot
Add:
1 tblsp. vinegar
1 tblsp. lemon juice

Celery, chopped fine
Pistacchio nuts
1 large can fruit cocktail

GRAPEFRUIT AND PINEAPPLE SALAD

1 pkg. lemon Jello
1 can sliced pineapple
2 grapenuts, cut
Celery and almonds, as you like

ORANGE AND GRAPE SALAD

2⅓ cups purple grapes
¾ cup French Dressing
1 cup hot water
1 pkg. lemon flavored gelatine
½ cup strained orange juice
1 cup strained lemon juice
¼ tsp. salt
Lettuce
⅓ oz. pkg. cream cheese
Mayonnaise

Peel 2 cups grapes. Make a slit in each and seed. Let stand in French Dressing ½ hour. Drain. Meanwhile add hot water to the Gelatine dessert. Add fruit juices and salt. Cool until beginning to set. Add drained grapes. Pour into six individual molds or 1 large mold. Chill until set. Un-mold on six individual beds of lettuce, garnish with grape cheese balls made by forming cream cheese into six balls, and placing each ball between 2 halves of seeded grapes. Serve with mayonnaise, mixed with equal amounts of whipped cream.

PERFECTION SALAD

1 envelope gelatine soaked in
¼ cup cold water
1 cup hot water
¼ cup mild vinegar
1 tblsp. lemon juice
¼ cup sugar
½ tsp. salt
½ cup cabbage, chopped fine
1 cup celery
1 pimento
2 tblsp. green pepper

PINEAPPLE SALAD

1 small can pineapple
2 dill pickles
1 can pimento
½ cup vinegar
1 envelope gelatine

Dissolve gelatine in small amount of water. Put vinegar and sugar together and let come to boil, then add gelatine, pineapple, pickles and pimento.

PINEAPPLE-CHERRY SALAD

1 medium can sliced pineapple
1 medium can white cherries
1 cup cream, whipped
1 cup mayonnaise
2 tblsp. gelatine
Juice of ½ lemon

Soak gelatine in ½ cup cold water, then dissolve in 2 cups of boiling fruit juice. Let gelatine thicken some then whip into the whipped cream gradually. Then add the mayonnaise and all the fruit last. Let congeal a little, then put in individual molds. Serve with a little mayonnaise.

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PINEAPPLE-CARROT SALAD

1 pkg. lemon Jello
1 cup boiling water
1 cup pineapple juice
1 tblsp. vinegar
½ tsp. salt
1 cup crushed pineapple
1 cup grated carrots

Pour boiling water over Jello. Cool; then add ingredients.

PINEAPPLE-CHEESE SALAD

2 cups crushed pineapple—juice and all
¼ cup sugar
Juice of 1 lemon
1 cup cream, whipped

Heat pineapple, sugar, lemon juice for 5 minutes. Soak 2 tblsp. gelatine in cold water for 5 minutes. Add mixture while it is hot. Let cool and when it begins to set, add grated cheese and cream, whipped. Mold in flat pan, cut in squares; top with mayonnaise to which has been added chopped celery, chopped olives, nuts. This serves 15.

PRESSED CHICKEN

1 hen—boiled and well seasoned
8 hard-boiled eggs
1 bunch celery, chopped very fine (1½ cups)
2 tblsp. Wesson Oil
Mustard, pepper, salt to taste
1 cup stock
1½ tblsp. gelatine dissolved in hot stock
Several sweet pickles chopped very fine
Little onion juice
Little lemon juice

SHRIMP ARNAUD

Make a dressing of olive oil, vinegar, paprika, chopped celery, and green onions, creole mustard and salt. Add shredded lettuce and boiled shrimp. Let stand in covered dish in ice box for 3 hours. Serve on slice of tomato (heap shrimp up).

SHRIMP OR CRAB SALAD

Dissolve: 1 pkg. lemon jello in
⅞ cup hot water

Add:
1 can tomato soup
1 tblsp. vinegar
½ cup shrimp or crab
½ cup celery
3 or 4 tblsp. small stuffed olives, sliced

TOMATO ASPIC—No. 1

2 envelopes Knox gelatine soaked in
½ cup cold water
3½ cups tomatoes
½ onion, parsley, 1 stalk celery
2 whole cloves, red pepper, salt
2 tblsp. onion juice

TOMATO ASPIC—No. 2

1 tsp. salt
2 cups tomato juice
3 whole cloves
2 stalks celery, cut up
1 piece onion, cut up
Dash of cayenne pepper

Put above on stove and simmer 10 or 15 minutes. Strain and add 2 tblsp. sweet vinegar and 2 tblsp. gelatine that has been soaked in 1½ cup cold water for 5 or 10 minutes.

Place in wet molds, when it begins to congeal; add hearts of artichoke, or chipped celery, or chipped green pepper, stuffed olives, or a tiny ball of cream cheese rolled in nuts, chopped fine. This makes 7 or 8 portions.

TOMATO ASPIC—No. 3

3 cups tomato juice
3 cloves
1 stalk celery (cut fine)
1½ tsp. salt
Onion to taste (piece about size of marble)
2 tblsp. sugar (level)
Cayenne pepper

Let above ingredients simmer for 15 or 20 minutes. Strain and add 2 tblsp. Knox Gelatine which has been dissolved (for 5 minutes) in ½ teacup cold water. Chill and when begins to set add hearts of artichokes, or 1 can of shrimp, combined with 1 scant cup of finely chopped celery.

VEGETABLE SALAD

1 box lemon Jello, dissolved in
1 cup warm water; add
1 small can English peas
1 cup diced beets

Diced carrots or pimentoes, vinegar, salt, pepper and celery; salt to taste.

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SALAD DRESSINGS

BOILED SWEET DRESSING

½ cup sugar
1 tblsp. dry mustard
Salt
2 eggs
1 tblsp. flour
1 tblsp. butter

Cook in double boiler about ½ hour. If vinegar is too strong, add ½ water.

BOILED DRESSING

(For potato salad, slaw, lettuce, etc.)

2 egg yolks
Butter, size of walnut
2 tblsp. vinegar
Good ½ cup sweet milk
Pinch of salt and pepper

Cook above until it begins to thicken. Remove from stove and add little prepared mustard.

COOKED SALAD DRESSING—No. 1

3 egg yolks 3 tblsp. butter 3 tblsp. sugar

Cook until thick, add juice of 1 lemon. Cook until thick. Just before using, add 1 cup of cream, whipped, and pinch of salt. (Prepared mustard, if desired.)

COOKED SALAD DRESSING—No. 2

3 whole eggs, well beaten. Add
3 tblsp. vinegar
1 tblsp. butter
1 tsp. prepared mustard
¼ tsp. salt

Cook until thick. Add 1 cup sweet milk and cook until thick. A small amount of sugar can be added, if desired, if used for fruit salad.

CREAM CHEESE SALAD DRESSING

French dressing (any good French dressing)
1 pkge. cream cheese
¼ cup nuts, chopped fine
Small amount of pimento, cut real fine

Mash cheese with fork, add gradually the French dressing until it is of a thick and creamy consistency; then add nuts and pimento. Serve over head lettuce with cheese balls.

DRESSING

4 loaves (5 day old) bread
Good piece of thick egg bread
Salt, black pepper
Poultry seasoning
Moisten with liquor of chicken stock
3 or 4 eggs, broken up
6 big onions
Bunch of celery
Fat of liquor

FRENCH DRESSING—No. 1

12 tblsp. Wesson Oil
1 lemon
2 oranges
1 tblsp. pineapple juice
Salt, pepper, grated celery root, grated onion (very little)

FRENCH DRESSING—No. 2

1½ cups oil
1 can tomato soup
¾ cup vinegar
¼ cup sugar
2 tsp. salt
Red pepper

1 onion, sliced in mixture. Let stand 1 hour. Remove onion and beat good with egg beater.

FRENCH DRESSING—No. 3

1 level tblsp. mustard
Salt to taste
Black pepper to taste
1 level tblsp. sugar

Beat well. Slowly beat in Wesson Oil until mixture thickens. Thin to suit taste with pickle vinegar. Beat well. Whip in ½ cup (more or less) of tomato Ketchup.

FRENCH DRESSING—No. 4

(Mix in bowl with beater)

1 large onion, grated fine
1 cup salad oil (not olive oil)
1 cup white vinegar
1 cup sugar
2 tsp. white sauce
1 tsp. salt
1 tsp. prepared mustard
1 tsp. paprika
1 can Campbell Tomato soup

Mix together. Stir well. Makes 1 qt. of French dressing.

SOUR CREAM HORSERADISH SAUCE

1 cup sour cream
¼ teaspoon salt
Dash of pepper
¼ cup prepared horseradish
2 tblsp. minced parsley

Blend ingredients in order given. Chill thoroughly and serve with meats. Makes 1¼ cups of sauce.

PARISIENNE DRESSING

(For Veg. Salad)

1 tsp. salt
1 tsp. dry mustard
1 tsp. sugar
1 tsp. paprika
¼ tsp. cayenne
2 tblsp. tomato ketchup
1 cup Wesson Oil
¼ cup vinegar

Mix seasoning and ketchup together. Beat with rotary beater until thoroughly blended. Add 1 tblsp. of oil at a time and beat well after each addition, until six tblsp. have been used. Beat in remaining oil two tblsp. at a time. Gradually beat in vinegar.

ROQUEFORT DRESSING

1 tblsp. salt
1 tblsp. sugar
1 tsp. paprika
⅛ tsp. red pepper
1 cup lemon juice
2 cups olive oil
½ lb. Roquefort cheese

Mix dry ingredients and add enough lemon juice to make a paste. Add remainder of lemon juice and the oil. Beat thoroughly. Break up cheese and mash to a smooth paste. Add dressing gradually, beating constantly with a rotary beater until smooth and well blended.

RUSSIAN DRESSING

½ tsp. dry mustard
1 tsp. sugar
½ tsp. paprika
Salt, red pepper
2 tblsp ketchup
1 cup oil
¼ cup vinegar
1 lemon

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SOUPS

CRAB GUMBO

1 doz. hard-shell crabs
1 medium onion
2 tblsp. flour
6 large tomatoes, **OR**
1 large can
1 qt. fresh okra, cut fine, **OR**
1 large can
Sprig of parsley and little celery minced fine
2 tblsp. shortening
Salt and pepper to taste

Scald crabs to kill them. Clean and boil in about three quarts of

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boiling water. Remove the claws. To this stock, add the above vegetables which have beeen browned in the shortening. Also the flour should be browned with the vegetables. If you wish to add tender butter beans, boil them in with the crabs. If tender corn, fry it with the other vegetables. If you have a little of these vegetables left over from another meal just add them with the crabs.

HOME MADE CREAM OF TOMATO SOUP

In a small amount of water soften 2 tblsp. finely chopped onion and 2 tblsp. minced celery. Add 2 cups canned tomatoes, season well with salt and a little sugar, and let come to a boil. In a double boiler scald 2 cups of rich milk, but before combining tomatoes and milk, add ½ tsp. baking soda to the hot tomatoes. When foaming ceases, pour tomatoes into the hot milk, add a generous piece of butter and more seasoning if needed. Do not strain the soup, but serve it with the pieces of tomato, celery, onion, still intact. Sprinkle with minced parsley and serve with toasted crackers.

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MEATS—FISH

BAKED FISH—CUBAN

Put fish in dry pan. Put butter on fish as it begins to brown. 1 tsp. cornstarch in separate pan; let brown. Then pour tomatoes and onions in pan with starch. Cook a few minutes and pour over fish and bake until thoroughly done.

BARBECUED CHICKEN

Split young chicken down the back; put in pan with about 2 cups hot water and cook in oven ½ hour. Then pour in the following sauce:

3 tblsp. tomato ketchup
2 tblsp. vinegar
1 tblsp. lemon juice
2 tblsp. water
2 tblsp. Worcester sauce
3 drops tobasco sauce and
Pinch of salt

Cook with chicken until tender.

BRAIN CROQUETTES

Make 1 cup thick white sauce and when cool add 1 tblsp. grated onion and salt and pepper to taste. Cook one set of brains in salt water and cool. Mix brains and sauce and if not stiff enough to form croquettes, add rolled cracker crumbs. Shape into croquettes, roll in cracker crumbs and put in ice box until cold. Fry in deep fat and drain on oil paper.

BRAISED SWEETBREADS

Par-boil with enough water to cover well, seasoning with bay leaf, piece of onion, a clove, pepper and salt. Boil until you can stick with a fork.

Take from fire put in hot skillet with plenty of butter, first dredging well with flour. Keep turning, adding a little of the liquor from time to time for the gravy. Keep well covered while braising.

CHICKEN CROQUETTES—No. 1

2 cups cooked minced chicken.
Add thick white sauce
Sauce: 6 tblsp. flour
6 tblsp. butter (melted)

Stir in 2 cups milk (or part chicken stock) and cook until thick and smooth. Add ½ tsp. salt, 2 tsp. grated onion, ¼ tsp. nutmeg. Mix thoroughly, then chill. Make croquettes the day before you are ready to use if you like. Shape, roll in flour, shaking off excess. Dip them in egg and milk (2 eggs slightly beaten with ¼ cup milk) then roll them thickly in fine dry bread crumbs. Fry in deep hot fat.

CHICKEN CROQUETTES—No. 2

1 large hen, well seasoned with salt, pepper and celery. Cook tender and run through food chopper. When cool, add 3 or 4 eggs, well beaten, a dash of onion chopped very fine, or scraped, and enough very thick white sauce to form into cone shaped croquettes. In making the white sauce use:

1½ cups chicken stock 1½ cups milk and enough

flour to make very thick sauce (about 3 tblsp. flour to each cup of liquid). Roll in bread crumbs and fry in deep fat. Thin to right consistency whatever sauce is left, and use as a topping for the croquettes when ready to serve. Decorate with parsley.

CHICKEN LOAF

1 hen
3 eggs
3 crackers
1 tblsp. onion juice
Parsley and celery leaves

Cook part of chicken. Grind raw and cooked chicken. Add eggs, cracker crumbs, parsley, celery leaves and onion juice. Make into loaves, sprinkle with flour. Add broth. Keep basting with gravy. Cook with lid on two hours.

CHICKEN SPAGHETTI—No. 1

½ hen par-boiled with bay leaves, celery stalks, and leaves, salt, parsley, etc. Let cool and chop. Cook 1 box spaghetti in the chicken stock until tender (strain stock to remove celery, etc.)

Drain spaghetti:

Cook 1 small can mushrooms chopped in a little butter and mushroom juice until tender. Add mushrooms to spaghetti then combine with the chopped chicken. If not hot enough steam for a minute in collander over hot water. Garnish with parsley, and serve with fruit salad, and French rolls.

CHICKEN SPAGHETTI—No. 2

1 hen—boiled and well seasoned
1½ lbs. spaghetti
3 onions, chopped
½ bunch celery, chopped
1 button garlic
¼ tsp. thyme—salt, pepper
3 cans tomato paste
2 pkgs. Parmesan cheese

Use fat hen. Save broth to cook spaghetti. Must have Italian spaghetti.

CHILI

1 lb. of round steak, ground
1 can Del Monte tomato sauce
2 medium size onions
1 clove of garlic
Salt, pepper and chili powder to taste
Grind a little of the tallow

Cook meat in grease until brown. Cook onion separate until brown. Put together and add tomato sauce and a little water.

CHINESE CHICKEN

1 cup pineapple (chopped)
4 tblsp. butter
6 tblsp. flour
1½ cups water
2½ cups chicken
½ cup celery
Few drops lemon juice
¼ cup pimento

Salt and cayenne to taste. Make sauce from butter, flour and water. Mix pineapple, chicken, etc., and let it simmer a few minutes. Serve hot on toast, or in timbales.

HAM BAKED IN SWEET MILK

Dip a slice of ham 1½ inch thick in cold water. Spread both top and bottom of the slice with a mixture made by combining 2 tblsp. flour, 1 tblsp. brown sugar, pepper, and dry mustard. Cover with sweet milk. Bake in open pan in a moderate oven for 45 minutes.

HAMBURGERS

1½ lbs. round steak. Grind and season to taste with salt, pepper and onions. ½ cup bread crumbs, 2 eggs. Broil on top of stove until brown. Place in covered baker and let cook inside of stove 30 minutes. Add butter and tiny bit of water.

HOLIDAY SPAGHETTI

1 large can mushrooms
2 large green peppers
1 large white onion
2 tblsp. sugar
1 pkg. spaghetti

Cook spaghetti in salted water until tender. Drain in collander. Cook pepper and onion in ½ cup shortening until tender and light brown. Add ½ clove of garlic. Add at least 1 lb. round steak, ground. Cook for 10 minutes. Add about 1 tblsp. Lea & Perrins sauce and the sugar. Add 1 large can of tomatoes, the mushrooms and spaghetti. Put in buttered baking dish. Cover wth grated cheese and bake in 400° oven for about 20 to 30 minutes.

HOT TAMALES

1 lb. beef, ground
1 can tomatoes
½ can water
1 garlic onion (small)
½ can chili powder
Salt, cayenne pepper

Cook 40 minutes until mixture is thick.

1 pt. corn meal sifted
1 tblsp. salt
½ can chili powder
½ lb. tallow fat (fry out the grease)
½ pt. boiling water, stirred in meal

Add the grease. Stir until thick enough not to stick to spoon. If too thick, add hot water. Spread on the chucks. Put a spoonful of meat on top of roll. Steam 40 minutes before serving.

JELLIED CHICKEN LOAF

3 cups chopped chicken
⅓ cup almonds
½ cup peas
2 tblsp. pimento
1 tsp. salt
¼ tsp. paprika
2 tblsp. gelatine
⅓ cup cold stock
2 cups hot stock
½ cup cream, to whip

Chill 4 hours in electric refrigerator. Garnish with diced carrots, peas, beets.

LIVER BALLS

1 lb. liver
2 slices stale bread
2 eggs
1 onion
Small piece of garlic
1 tsp. butter
1 tsp. lard
1 tblsp. sifted flour

Grind liver or chop very fine, soak bread, chop onion and garlic very fine and fry in butter and lard mixed. Add liver, bread, flour and 2 eggs. Season to taste. Drop by spoonfuls in hot lard and fry.

MEAT LOAF

1 lb. western round steak, ground
½ lb. lean pork, ground
1 medium onion, chopped fine
1 bell pepper, chopped fine
2 or 3 stalks celery, chopped fine
Salt and pepper

Mix into loaf with one egg. Roll in cracker crumbs before placing in greased baking pan. Pour over one small can tomato paste and a little water. Lay strips of breakfast bacon on loaf, and bake.

RECIPE FOR COOKING QUAIL

Small amount of water in boiler, just enough water to keep birds from burning to bottom of boiler. To this, add small amount of butter and good grade lard. Steam in boiler until tender (about 1½ hours). Salt birds after removing from boiler. Make a paste out of flour, ½ tsp. baking powder, a little salt and sweet milk, and drip birds in paste. Place in hot grease (enough to completely cover the birds). Fry until brown.

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SEA FOOD HOLLANDAISE

Season 6 fillets of a white fish, with salt and pepper. Melt 4 tblsp. Crisco in hot skillet. Brown fish quickly on one side. Turn fish, cover skillet, cook slowly until well done. Serve with Hollandaise sauce.

3 tblsp. butter
2 tblsp. flour
1 cup hot water
2 egg yolks
12 fresh cooked shrimp, or
1 can shrimp
½ tsp. salt
Few grains cayenne
2 tblsp. lemon juice
½ cup cooked, sliced mushrooms

Melt butter. Stir in flour. Add water; cook slowly, stirring constantly. When mixture thickens, add seasonings and lemon juice. Stir in beaten egg yolks. Warm mushrooms and shrimp, and add just before serving.

SALMON CROQUETTES

Take one No. 2 can of good pink or red salmon. Mash well and take out all bones. Then take a 5 ct. box of soda crackers, mash up and soak in ½ to 1 cup sweet milk. Then mix with salt, pepper, onion juice, ½ tsp. baking powder and 1 beaten egg. Make out croquettes and roll in egg, then in cracker crumbs. Fry in deep fat until brown.

SCALLOPED EGGS AND SHRIMP

4 hard boiled eggs
1 cup cooked or canned shrimp
½ cup buttered bread crumbs
1 tblsp. chopped parsley
2 cups well seasoned medium white sauce

Put in greased casserole. Top with ½ cup buttered crumbs. Bake 15 minutes.

SCALLOPED HAMBURGERS

1 lb. round steak Onions Bell peppers

Put in hot grease. Ketchup added. Stir and fry in hot grease.

STUFFED CRABS

Make a thick cream sauce { Lump of butter / Flour / Milk }

Season with salt, pepper, onion juice, Worcestershire sauce. Mix this sauce with the crab flakes, 1 raw egg beaten, 1 hard boiled egg chipped, chipped parsley and browned cracker crumbs rolled fine. After placing in the crab shells, sprinkle with crumbs, dot with butter and brown in hot oven just before serving.

VEAL LOAF

2 lbs. veal, ground
2 cups stale bread crumbs

Soak this in cold water; squeeze dry to make 2 cups.

Salt and pepper to taste.
Heaping tsp. poultry seasoning
1 clove garlic, minced
1 tsp. celery seed
1 tblsp. melted butter
½ cup cream (canned)
Beat 3 eggs
Mix all up good

Grease pan and flour it. Bake 45 or 50 minutes 350° or 400°.

Other half cup cream smeared over top to brown.

Cream Sauce:

Add juice of mushrooms Salt and pepper Parsley—or endive
Spread over, add mushrooms after having been chipped up and broiled.

MEAT IN CABBAGE LEAVES

1 lb. ground beef
2 tblsp. butter
1 egg, well beaten
Juice of one lemon
1 tsp. parsley
Salt and pepper
⅓ cup uncooked rice
1 onion, sliced fine
1 can tomato soup
1 tsp. sugar
½ cup celery, chopped
6 cabbage leaves

Season beef with salt and pepper. Add egg. Mix well and add rice. Make sauce of butter melted and onion cooked in it. Add tomato soup and equal water. Add parsley, lemon, sugar, salt and pepper. Cook ten minutes. Boil cabbage until tender. Put 2 tblsp. of mixture in each leaf. Serve sauce over it. Put in casserole.

CONGEALED CHICKEN

2 tablespoons gelatine dissolved in 2 cups hot chicken stock
1 hen chopped
3 or 4 hard boiled eggs chopped
1 small can pimento chopped fine, lemon juice, onion juice, salt, pepper to taste
Add chopped celery if desired or celery salt. Nice for supper.

SPAGHETTI

1 lb. ground round steak
Stalk of celery
1 clove garlic
1 tblsp. chili powder
Piece of fat
2 cans tomatoes
2 onions
2 red bell peppers

Cook meat in hot bacon grease until white. Add browned onions, garlic and tomatoes. Season. Add little thyme. Cook slowly for 2 hours. Serve over spaghetti which has been boiled in salt water for 15 minutes.

DRESSING

4 loaves of five-day old bread
Good pone of thick egg bread
Salt, black pepper, poultry dressing
Moisten with chicken liquor
3 or 4 eggs
6 big onions
Bunch of celery
Fat of stock

★ ★

SAUCES

BARBECUE SAUCE

(For Chicken)

1 cup vinegar
Juice of 2 lemons
½ lb. butter
1 button garlic
Black pepper
Red pepper
Salt
¼ bottle Worcestershire (Lea & Perrins)

CELERY SAUCE

(For sea-foods and left-over meats)

1 tblsp. butter
1½ tblsp. flour
1 small can celery soup
¼ cup chopped sweet pickles
1 hard cooked egg, chopped

Melt butter, add flour and blend well. Cook until bubbling, then add soup and continue cooking just until boiling. Add pickle and egg. A delicious sauce for various types of sea-food and left-over meats.

CHILI SAUCE

8 tomatoes
3 onions
1 cup brown sugar
1 cup vinegar
½ tsp. all-spice, cloves & cinnamon
1 tsp. salt

CHOCOLATE DESSERT

Custard: { 3 egg yolks, ½ cup sugar } Creamed

Heat 1½ cups milk, pour over the yolks and sugar. Add 3 tblsp. flour. Boil in double boiler until nearly thick. Stir constantly. Beat 3 egg whites. Add nuts (chopped), 3 tblsp. sugar, 3 tblsp. of chocolate (Hershey's cocoa). Steam some raisins. Let custard cool in glass dish. Put raisins on this, then chocolate, eggs, and serve with whipped cream, or arrange in individual serving dessert dishes.

CONGEALED CRANBERRY SAUCE

1 cup boiling water
½ cup juice
½ cup cranberries
1 tblsp. gelatine (which has already been soaked in cold water)

CRANBERRY SAUCE

4 cups cranberries 2 cups water 1½ to 2 cups sugar

Boil sugar and water together 5 minutes, add cranberries and boil without stirring (5 minutes is usually sufficient) until all skins pop open. Remove from fire when the popping stops and allow the sauce to remain in vessel undisturbed until cool. For a thinner sauce, just bring water and sugar to boil, then add cranberries and let them cook until they stop popping.

HARD SAUCE FOR PUDDING

1 cup sugar
½ cup butter
Beat to a cream
Add 1 beaten egg
1 tsp. flour
¾ tsp. boiling water
Boil ½ minute.

HOT FUDGE SAUCE

1 cup sugar 3 tblsp. cocoa 2 tblsp. flour

Pinch of salt, little butter. Cream well with hot water. Cook in double boiler until thick. Beat smooth with egg beater and keep warm.

FRUIT PUDDING SAUCE

1 cup powdered sugar
2 tblsp. butter
1 egg white
1 qt. berries

Cream sugar and butter. Add white, beaten stiff, and fruit, crushed.

LEMON SAUCE—No. 1

1 egg
Grated rind of 1 lemon and part of juice
⅔ cup sugar
2 tblsp. flour
3 tblsp. water

Beat constantly while cooking.

LEMON SAUCE—No. 2

6 egg yolks
Juice of 3 lemons
2 cups sugar
¼ lb. butter

Cook in double boiler until thick.

MAPLE ICE CREAM SAUCE

1 cup white sugar
1 cup brown sugar
½ cup water
¼ cup corn syrup
2 tblsp. butter
⅛ tsp. salt
1 tblsp. Mapeline (more or less, as to taste)

⅓ cup pecans, chopped fine may be added, or used to sprinkle over ice cream. Mix sugar, water and corn syrup, and cook until it forms a soft ball in cold water. Then add butter, salt and Mapeline. This makes 6 or 8 generous servings. 12 servings could be managed by using 2 tblsp. of sauce for each.

SAUCE FOR CAKES

½ cup sugar
1 cup water
1 tsp. flour
1 tsp. flavoring
1 heaping tblsp. butter

SAUCE FOR CAULIFLOWER

¼ cup butter
¼ cup flour
1 cup chicken stock, or substitute
1 cup milk
3 egg yolks
2 tsp. lemon juice
¼ tsp. paprika
1 tsp. sugar
2 tsp. parsley, chopped fine
1 tsp. curry powder
Salt and pepper to taste

Melt butter, add flour, stir well. Add gradually hot stock and milk. Beat eggs and add all seasoning. Dilute eggs with small quantity of hot sauce. Then add gradually to remaining sauce. Serve hot with cauliflower.

SAUCE FOR GINGER BREAD

1½ cups brown sugar
2 tblsp. flour
2 cups boiling water
¾ cup raisins (which have been soaked in warm water)

Cook until slightly thick. Add 2 tblsp. butter, ½ tsp. vanilla, and ½ cup broken nut meats. Pour a small ladle of this over ginger bread, then top with whipped cream, which has red cherries chipped in it.

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SAUCE FOR MEAT

½ cup vinegar
½ cup sugar
1 tblsp. flour
1 can tomatoes
Little all-spice
Little cloves
Little mustard
Pinch of red and black pepper

SAUCE FOR SOUFFLE'

4 egg yolks
½ cup sugar
Pinch of salt and 1 tsp. flour
1 pt. milk

Cream the yolks and sugar together, add salt and flour and then the milk, which has been brought to a boil. Cook slowly until the mixture thickens. When cool, add 1 tsp. vanilla. When ready to serve top with whipped cream or a cherry.

WHITE SAUCE

1 cup milk
3 tblsp. flour
2 tblsp. butter
¼ tsp. salt
Pepper
2 egg yolks

★ ★

VEGETABLES

BAKED SQUASH

Stew a few small squashes until tender; drain off water. In separate frying pan put 2 or 3 tblsp. butter and add 2 tblsp. chopped onion, let fry until done but not brown, add 1 tblsp. chopped green pepper (if flavor of pepper is liked). Pour this over mashed squash. Mix about ½ cup bread or cracker crumbs into this. Add 2 chopped boiled eggs. It is specially good if chipped ham (left over fried or boiled) is added to mixture; also shrimp can be used, but ham is preferable. Be sure mixture is real soft; if necessary, add a little cream or milk. Season with salt and pepper to taste. Put in casserole, sprinkle lightly with cracker crumbs and dot with butter. Brown in hot oven.

CARROT SOUFFLE'

Boil 6 bunches carrots and mash fine, then add a large lump of butter, 1 tblsp. sugar, 1 cup heavy cream, 3 whole eggs and 2 tblsp. flour. Salt. Beat all well and bake.

COLE SLAW

Grate the cabbage with a cutter, then add this dressing:

Tomato sauce (ketchup, etc.)
1 lemon
Juice from some fruit, preferably pickled peaches
Mayonnaise dressing
1 tblsp. buttermilk to thin

CORN PUDDING

1 can corn
1 egg
Salt
1 tblsp. sugar
Lump of butter
Sweet milk to thin (use plenty of milk)

Put in casserole and cook slowly until of a custard consistency.

CORN SCRAMBLE

4 tblsp. Wesson Oil
1 tblsp. minced onion
1 tblsp. minced green pepper
1 can whole kernel corn
1 can condensed tomato soup
½ tsp. salt
3 eggs, beaten
Grated cheese, if desired.

CORN AND TOMATO CASSEROLE

½ can corn
1 can tomato (large)

Cook a short while, minced onion, parsley, celery leaves in butter and little bacon grease if you have it. Salt and pepper. Mix with tomatoes and corn, cover and let simmer slowly a long time. Scant cup cracker crumbs added when done. Put in casserole. Sprinkle cracker crumbs over top. Add melted butter. Bake until brown.

CANDIED POTATOES

Drop sweet potatoes in hot water, enough to cover. Drain off part after they start to get tender. Then add a little butter; cover with sugar. (Nutmeg and cinnamon).

EGG PLANT-PEPPERS

1 large egg plant
Cut tops of peppers
1 onion
1 clove garlic
½ tsp. celery seed
Let all cook a while
Add ½ tsp. soda
Pinch of Herbs
Salt
Hot pepper
Black pepper to taste
Add 2 cups cracker crumbs
Egg plant
5 tblsp. bacon fat or oil
½ can tomatoes, or 4 fresh ones cut up in frying pan

Let cook until thick. Stuff peppers.

EGG PLANT EN CASSEROLE

Cook egg plant (boil until tender, after sliced). Take 4 or 5 slices bacon. Add canned tomatoes and cracker crumbs and cheese. Bake.

PEAS EN CASSEROLE

1 can English peas, drained
¾ can cream of mushroom soup
½ cup grated cheese
Salt and pepper

Put in casserole and bake.

POTATO AU GRATIN

5 cold boiled potatoes
½ pt. cream
2 tblsp. butter
1 tblsp. flour
Salt, cayenne to taste
3½ tblsp. grated cheese
3 egg yolks
½ pt. milk

Put butter in saucepan and as it melts, add flour, rubbing it smooth without browning. Add milk and cream and stir constantly until mix-

ture boils. Then take off stove and add well beaten yolks and cheese, salt, pepper. Beat all until light. Slice potatoes. Put layer of sauce and one of potatoes until all is used. Put bread crumbs on top and bake in oven until brown.

POTATO CHIPS

For potato chips, potatoes may be sliced. put in a pan of ice water and set in the refrigerator over night or for several hours before using. Wipe the potatoes dry and fry in deep fat. Drain on brown paper and sprinkle with salt.

POTATO CROQUETTES FILLED WITH GREEN PEAS

Peel and boil 4 large Irish potatoes. Mash them. There should be about 2 cups. Beat into them 1 tblsp. butter; 2 tblsp. cream, 2 egg yolks. Season with 1 tsp. salt, 10 drops onion juice, ¼ tsp. paprika, ¼ tsp. nutmeg, 1 tsp. minced parsley. Beat potatoes until smooth. Form potatoes into 1½-inch balls. Scoop out the centers. Place in each one, 1 tblsp. peas. Fill hole with a little of the potatoes. Dip them in 1 egg diluted with 2 tblsp. water, then in sifted bread or cracker crumbs. Fry in deep fat. Drain on absorbent paper. Serve with broiled lamb chops. Reshape the balls after putting in peas.

POTATOES WITH ONION

3 medium size white onions, sliced
5 medium boiled potatoes, sliced
2 tblsp. butter
½ cup grated cheese
Salt, pepper to taste
Milk

In buttered baking dish place layer of slice potatoes, then layer of sliced onions. Add salt, pepper, dot with butter, sprinkle with cheese; then make another similar layer until it is all used. Then pour milk over it all. Sprinkle cheese generously on top. Bake until onions are done and potatoes are brown.

RICE AND TOMATO CROQUETTES

½ cup rice
¾ cup brown stock
2 cups canned tomatoes
1 slice onion
1 diced carrot
1 sprig parsley
½ tsp. salt
2 cloves
1 tsp. sugar
1 egg slightly beaten
¼ cup grated crumbs
1 tblsp. butter
Few grains cayenne

Wash rice and steam in stock until rice has absorbed stock. Cook tomatoes 20 minutes with onion, carrot, parsley, thyme, cloves and sugar. Put through strainer. Add to rice and cook until rice is soft. Remove from fire, add egg, cheese, butter and cayenne. Spread in plate to cool. Shape in cylinder forms. Dip in egg and crumbs, fry and drain. This makes 8 medium croquettes.

SCALLOPED CABBAGE WITH CHEESE & NUTS

Shred 1 firm head of cabbage. Cook about 12 minutes in uncovered vessel, in boiling salted water. Drain, chop fine and arrange in layers in baking dish, interspersed with layers of grated cheese and nuts. Cover with white sauce. Top with crumbs, cheese and chopped nuts. Bake in hot oven 15 minutes.

SCALLOPED CORN AND HAM

1½ cups whole grain corn
3 cups diced cooked ham
2 tblsp. minced green pepper
2 tblsp. minced onion (fine)
1½ cups bread crumbs
1 egg, beaten
1 cup milk
2 tblsp. butter
Dot with ½ cup bread crumbs and butter

Bake at 375° for 45 minutes.

SPANISH RICE

1¼ cups rice
1 onion (6 tblsp.)
½ green pepper (1½ tblsp.)
½ cup bacon (8 strips)
(Fry out bacon)
2 tblsp. lard
½ tsp. red pepper
½ tsp. hot sauce
¼ tsp. chili powder
2 cans tomatoes, or tomato juice

1 to 2 cups water to cook rice. Cook at 350°. Cook onion (not brown) then add rice and liquid.

SPANISH SOUFFLE'

2 cups cooked spinach (fresh, or canned)
1 cup grated cheese
1 cup white sauce (medium)
1 tblsp. onion juice
2 hard boiled eggs, chopped
Salt and pepper to taste
1 tblsp. Worcestershire sauce

Mix and put in buttered casserole.

SPANISH TOMATOES

4 tomatoes, or 1 No. 2 can
1 sweet pepper, chopped fine
1 medium sized onion, chopped fine
1 slice bread broken fine
⅓ cup sugar
Salt, pepper to taste

SPINACH AU GRATIN WITH BACON

Boil in just enough water to keep from burning:

1 can, or ½ bunch spinach

Drain well, chop fine and add:

2 tblsp. fat
Salt, pepper to taste
1 well beaten egg
Dash of nutmeg
¼ cup rich milk

Arrange in layers in baking dish. Place between these layers, thin slice of bacon, cooked until crisp. Cover top with soft bread crumbs, grated cheese. Bake quickly until brown.

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STUFFED CABBAGE

2 lbs. good round steak
½ cup Wesson Oil in your skillet
Cut up 1 good onion
1 bell pepper
2 big cloves garlic
Break meat into this; salt, pepper, cayenne
¼ tsp. nutmeg, all-spice, cinnamon, cloves
Then add ½ can tomatoes, 1 tsp. chili powder
Cook this ½ hour.

Have 1 cup rice cooked. Put together. Cook a little while. Clean cabbage. Ream it. Put in meat and rice mixture. Roll up. Spread little Wesson Oil over it and water and salt. Bake ½ hour.

STUFFED TOMATOES

½ chicken, or any meat
Equal amount toasted bread crumbs
2 boiled eggs
1 tsp. mustard dressing
1 tblsp. butter

Several spoons stock. Enough tomato pulp to make stuffing moderately soft. Salt tomato hull before filling.

STUFFED TOMATOES WITH CHICKEN

2 cups ground, cooked chicken
1 cup bread crumbs
2 or 3 hard-boiled eggs, chopped
1 stalk celery, chopped fine
Dash of onion
1 tblsp. butter
½ teacup tomato pulp and enough chicken stock to moisten the entire mixture

After tomatoes have been scooped out to stuff, sprinkle a little salt in shells and invert for few minutes. Stuff and sprinkle with bread crumbs. Bake slowly. Should stuff about 8 or 10 medium size tomatoes.

* *

EGG-CHEESE DISHES

APRICOT FLUFFY OMELETTE

4 eggs
1 tblsp. butter
¾ cup sweet milk
2 tblsp. quick cooking tapioca
1 scant tsp. salt
⅛ tsp. pepper
Apricot jam

Mix in the following order: Put tapioca, salt, pepper and milk in double boiler. Place over rapidly boiling water and bring to the scalding point. Then cook 5 minutes, stirring frequently. Add butter and remove from boiling water. Let cool slightly while beating eggs. Beat whites and yolks separately. (Beat yolks until thick and lemon colored and whites until stiff.) Add yolks to the cooked mixture and mix well. Fold in whites and pour into a hot 10-inch iron frying pan in which butter is melted. Cook over low flame for 3 minutes. Then bake for 15 minutes in moderate oven (350°). Cut across, being careful not to cut all the way through. Spread with Apricot Jam. Fold over and slide onto a hot platter. Dust well with powdered sugar and serve at once.

BAKED EGG OMELETTE

6 eggs
1 cup sweet milk
2 tblsp. butter
Salt and pepper to taste
Pinch of baking powder

Beat the yolks, add the milk, butter, pepper, salt and cook, stirring constantly until of a soupy consistency. Beat egg whites stiff. Fold whites in the cooled yellow mixture. Pour in buttered baking dish and bake in hot oven. Serve immediately with butter.

CHEESE BALLS

1½ cups grated mild American cheese
1 tblsp. flour
½ tsp. salt
Few grains red pepper
3 egg whites
Cracker dust

Mix cheese with flour, egg yolks and seasoning. Beat whites of eggs until stiff and add to first mixture. Shape in small balls, roll in cracker dust and fry in deep fat. Drain on brown paper and serve with salad course.

CHEESE MONKEY

Bread cut in small pieces or squares. Cheese cut in small pieces. Place in casserole, bread, then cheese. Dot with butter. Use plenty of cheese. Then beat two eggs in 1 pint of sweet milk, salt, pepper (cayenne), paprika. Pour over bread. Bake in slow oven about 25 minutes.

CHEESE SOUFFLE'—No. 1

2 tblsp. butter
2 cups scalded milk
1 cup grated cheese
Pepper to taste
3 tblsp. flour
¼ tsp. salt
3 whole eggs

Melt butter, add flour, then add gradually the scalded milk, salt, pepper and cheese. Remove and add the yolks of eggs well beaten. Cool the mixture, and add the whites of eggs beaten stiffly. Pour into a buttered baking dish and bake twenty minutes in a slow oven. Serve at once.

CHEESE SOUFFLE'—No. 2

3 eggs, well beaten ½ cup milk 15 cts. cheese, grated

2 slices bread, broken up in casserole. Add salt, pepper, little Worcester sauce in eggs and bake 20 minutes, just before serving.

CHEESE SOUFFLE'—No. 3

1 cup bread crumbs, soaked 15 minutes
1 cup milk
1 tblsp. butter
1 egg
¼ lb. cheese, grated
½ tsp. salt
Pepper

CHEESE STRAWS—No. 1

1 cup grated cheese
1 cup flour
¼ cup butter
1 tsp. salt
1 egg
1 tblsp. water
Few grains red pepper

Sift the flour with salt and pepper. Add cheese and butter. Mix all with knife until there are no lumps. Add egg beaten with water, turn on board and knead with hands a short time. Roll out, cut in strips and bake in hot oven.

CHEESE STRAWS—No. 2

1 lb. grated cheese
1 cup butter
Enough flour to roll
Enough sweet milk to mix
½ tsp. red pepper

Roll very thin and cut into small strips and bake. Fine to serve with salads.

CHEESE STRAWS—No. 3

1 cup flour
1 cup grated cheese
¼ cup butter
1 egg
1 tblsp. water
1 tsp. salt
⅛ tsp. cayenne pepper

Mix butter and cheese with flour, add salt and pepper; beat egg with the water and add to the flour mixture, and knead a short time. Roll out and cut into strips, half an inch wide. Bake until a golden brown and serve while fresh.

CHEESE WAFERS

½ lb. butter
½ lb. cheese, grated
Cream the above together. Add pinch of cayenne pepper
Small pinch of salt
1½ cups flour

Pinch into little balls and bake on cookie sheet.

WELSH RAREBIT—No. 1

½ lb. cheese, grated
⅓ to ½ cup liquid
¼ tsp. salt
Dash of cayenne

Put all ingredients in double boiler, stir constantly until cheese is melted and smooth. Serve on toast.

WELSH RAREBIT—No. 2

(Serves 8)

3 tblsp. butter
3 tblsp. flour
2 cups milk
1½ cups cheese, cut fine
1 tsp. salt
¼ tsp. paprika
¼ tsp. celery salt
¼ tsp. sugar
½ tsp. dry mustard
3 eggs, well beaten

Melt butter, add flour. When blended, add milk. Cook until creamy sauce forms. Stir constantly and add cheese and cook slowly until melted. Add rest of ingredients. Cook one minute. Spread on hot toast. Serve at once.

WELSH RAREBIT

A' La Oscar, Waldorf Chef

(For two or three people)

½ lb. cheese, cut into pieces, as small as cracked corn or smaller
¼ tumblerful of beer

Put cheese in chafing dish, cover with beer. Add paprika, couple of shakes from a can, and same amount of mustard. Keep stirring, stirring until not a single piece of cheese remains. All should be smooth. Then put in yolk of an egg, previously well beaten and possibly half teaspoonful of Rhine wine. Quickly add these, increase speed of your stirring.

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BEVERAGES

ICED CHOCOLATE

(For 2 cups)

Scald one pint of milk in double boiler. Mix well 2 rounding tsp. of cocoa with 2 rounding tsp. sugar, ¼ tsp. cornstarch and a pinch of salt. Pour small quantity of hot milk over dry mixture to dissolve. Pour this amount back into double boiler and allow to simmer for almost 5 minutes. A drop of vanilla flavoring will improve the taste. Serve hot or cold. Top with marshmallows, or whipped cream.

ICED COFFEE

Make a pot of very strong coffee (3 tblsp. to each cup) and while hot, pour into glass of coarsely chopped ice. Add sugar and cream to taste.

RUSSIAN TEA

1 qt. boiling water
1 tsp. tea
1 tsp. whole spice, cloves, cinnamon, all-spice
1 cup sugar
1 orange, 2 lemons } Juice and rind

Pour boiling water over tea. Add bag of spice. Allow water to boil 3 to 5 minutes. Remove from fire and add sugar and fruit. Let stand 30 minutes. Strain, reheat and serve.

SPICED TEA

4 oranges—juice and rind
3 lemons
2 tsp. tea
3 sticks cinnamon
Let boil 5 minutes. Strain.
1 tsp. cloves
Sweeten to taste
12 tea cups of hot water

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PRESERVES—PICKLES

BLACKBERRY ACID—No. 1

To 6 qts. of berries, add 1 qt. boiling water. Mash berries well and let stand 40 hours. Then put in bag to drop (don't squeeze). Add to juice 2½ oz. tartaric acid and stir until well dissolved. To each pint of juice, add 1½ lb. sugar, and let stand 24 hours. Then strain through muslin. Now bottle and seal. Will keep forever.

BLACKBERRY ACID—No. 2

3 gals. berries
2 gals. boiling water, poured over berries and let stand 24 hours. Strain
2 lbs. sugar to every 3 pts. of juice
3 ounces tartaric acid

Let come to boil and seal into bottles when cool.

BLACKBERRY JAM

¾ cup sugar to 1 cup of blackberries

Grind berries. Add sugar and cook up together.

BREAD AND BUTTER PICKLES

25 medium cucumbers
10 onions, sliced thin, or 20 small button onions left whole

Let soak 3 hours in salt water that will float an egg. Drain—wash—wipe off.

Boil for 5 minutes:

1 qt. vinegar
1 lb. sugar
1 tblsp. mustard seed
1 tblsp. celery seed
1 tblsp. ginger
1 tsp. tumeric

Add cucumbers. Let boil five minutes. Place in jars. Pour the vinegar over them. Seal.

CHOW-CHOW—No. 1

1 peck green tomatoes
4 cabbage (or less)
1 gal. onions
1 doz. bell peppers
10 red, hot peppers

Grind onions and then put in bowl separate; then grind cabbage and tomatoes. Dissolve 1 tblsp. of alum in 1 qt. cold water and add 1 gal. cold water and pour over cabbage and tomatoes. Let stand on stove until thoroughly heated, but not boiling. Squeeze out of water and add other ingredients. Add: 8 cups sugar, 1 cup salt, 10 cts. white mustard and celery seed, ¼ box mustard, 2 tblsp. tumeric and pour 1 gal. vinegar over all and heat to boiling point. Seal in pint jars.

CHOW-CHOW—No. 2

1 peck green tomatoes
6 large onions
1 peck cucumbers
3 large cabbage
1 doz. ripe tomatoes

Chop cabbage, tomatoes and cucumbers. Soak in separate vessels

in salt over night. Wash in clean water until just enough salt to taste. Cover cabbage in vinegar to boil. Add cucumbers, tomatoes and onions. Boil 20 minutes and add ripe tomatoes. Tie up 2 tsp. of pickling spice and 1 tsp. celery seed in cloth and boil in chow-chow. Add ½ tsp. each of cinnamon, all-spice and cloves. Dust black and red pepper to taste. Add 1 tsp. tumeric. Cook until chow-chow begins to get tender. Then add 4 cups of sugar. Boil until cabbage and cucumbers are tender. Seal in hot jars. This makes 12 or 15 pints.

CINNAMON APPLES—No. 1

2 cups cold water 1 stick cinnamon 1 cup sugar

Let come to good boil. Drop in apples. Let cook until it jellies. Add coloring if desired.

CINNAMON APPLES—No. 2

2 cups sugar
1 cup water
1 tsp. red cake coloring
3 tblsp. cinnamon drops
6 apples

Make syrup of sugar, water and cinnamon drops. As it boils, add apples which have been pared and cut (use apples whole if they are small). Cook slowly until tender.

CORN PICKLE

18 ears of corn, cut off cob
¼ lb. mustard
1 lb. brown sugar
4 large onions
4 green sweet peppers
3 red sweet peppers
½ cup salt
1 large cabbage, chopped fine
2 qts. vinegar
2 bunches celery

Mix all vegetables together. Use enough vinegar to moisten the mustard and add sugar and other dry ingredients, and rest of vinegar. Heat and add vegetables. Cook until peppers are brown. Just before removing from fire, add 1 tblsp. tumeric. Seal while hot. This amount makes 11 pints.

CRANBERRY JELLY—No. 1

3 cups water to every 8 cups cranberries

Cook until very soft. Measure juice and add:

1 cup sugar to every 2 cups juice. Stir until sugar is dissolved. Stir briskly for five minutes.

CRANBERRY JELLY—No. 2

1 qt. cranberries 2 cups boiling water 2 cups sugar

Boil until berries pop. Strain. Add sugar and cook a few minutes.

CUCUMBER PICKLE

50 cucumbers, 4 inches long. Soak in brine water (that will float an egg) 8 days. About 2 boxes salt makes enough brine. Take out, rinse

in cold water and let set 2 days in clear water changing water every day.

2 qts. vinegar (red)
7 lbs. sugar
½ cup whole spice (1 box)
¼ teacup minced pickle spice
¼ cup whole pepper
1 onion of garlic

Have cucumbers cut cross-wise about ¼-inch thick. Pour boiling mixture over cucumbers. Let cool, then add 1 cup of olive oil and 4 tblsp. tarragon vinegar.

GREEN TOMATO PICKLES

5 lbs. green tomatoes
1½ cup lime (slack)
1½ pt. water, or enough to cover tomatoes.

Mix water and lime before adding tomatoes. Let stand 24 hours. Wash carefully to remove all lime.

Make syrup of:

1½ pts. vinegar
4 lbs. sugar
1 tblsp. whole spice
1 box stick cinnamon

Boil well. Add tomatoes and boil 30 minutes. Remove; place in jars. Put stick of cinnamon in each. Seal.

GREEN TOMATO RELISH

3 large bunches celery
1 gal. green tomatoes
½ doz. cucumber pickles
6 green peppers, or 3 red—3 green
1 qt. chopped onions
3 qts. vinegar
2¾ lbs. sugar
2 tblsp. white mustard seed
1 tblsp. whole cloves
1 tblsp. cinnamon
1 tblsp. tumeric
½ cup salt
1 cup flour
¼ lb. Coleman's mustard

Add vinegar, spices and sugar. Boil ½ hour. Mix tumeric and flour with weakened vinegar. Save a little vinegar from the three qts. to mix in making paste. Cook a little longer than ½ hour.

ICEBERG PICKLES

7 lbs. green tomatoes, sliced
1 cup brine. Let stand over night covered with brine water. Wash the next morning
5 lbs. sugar
5 pts. vinegar
½ box pickle spices
Let stand ½ hour

Let come to boil, take tomatoes out. Put in jars. Let syrup cook longer, then pour over tomatoes. Keep in ice box before using.

MINCE MEAT

7 lbs. ground pears
3 lbs. raisins
3 lbs. sugar
1 cup vinegar
1 lemon (juice and rind grated)
1 tblsp. each, cinnamon, cloves and all-spice

Cook about 1½ hours or until thick.

PEAR RELISH

2 qts. ground pears
12 sweet and 1 hot peppers
10 medium size onions
2 cups sugar
1½ pts. vinegar
1 tblsp. each of all-spice, cinnamon and celery seed

PICKLES

Get big sour pickles. Slice them. Alternate a layer of pickles with a layer of sugar (1 cup to a pint jar of pickles), and sprinkle with mixed spices (about 1 tblsp. of spices). Let set about two weeks.

PICKLE PEACHES—No. 1

Heaping milk pan of peaches
8 cups sugar
2 cups vinegar
2 cups water
Cloves and cinnamon to taste

Let sugar, water and vinegar cook to a rather thick syrup and drop peaches in boiling syrup and cook until tender.

PICKLE PEACHES—No. 2

1 peck peaches
3 qts. sugar
1 pt. vinegar
Cloves to taste

Cook sugar and vinegar until syrup is thick. Drop in peaches and cook until tender.

STRAWBERRY PRESERVES

To 2 pts. of berries, add 1½ tblsp. of vinegar, let boil 3 minutes. Add 4 cups sugar. Let boil 7 minutes. Let cool before sealing.

STUFFED PEACHES

Use large free stone peaches
½ lb. seeded raisins
1 pt. red cherries, chopped fine
½ cup each of citron, candied orange peel and almonds, chopped fine
3 lbs. sugar
3 cups vinegar
2 cups water
1 lemon, cut in strips
Stick of cinnamon
Cloves to taste
All-spice

Scald peaches in boiling water and remove skins. With a sharp knife split enough to remove pits. Make filling of raisins, cherries, citron, orange peel and almonds. Fill peaches and sew with a strong thread. Make syrup with sugar, vinegar, water, lemon peel and spices. Cook peaches in syrup until tender, only a few at a time and place them in jars. Boil syrup about 5 or 10 minutes and pour boiling hot into jars. Seal.

WATERMELON RIND PRESERVES

Cut rind in convenient strips (2 in. x ½ in.) and soak over night in lime water (1 cup lime to bucket of water). Rinse through cold water several times next morning; then soak in cold water an hour or two. Then drop in boiling water and continue to boil rind until tender. Then place in boiling syrup (1½ lbs. sugar to 1 lb. rind with ⅛ tsp. of alum to 4 lbs of rind) and cook until syrup is moderately thick. Sliced orange or lemon may be added if such flavor is desired.

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CORN PICKLE

Cut tender corn—cut it once
Grind onions in meat chopper
Salt, fairly salty
Grind red and green peppers (not too much red pepper)
Add sugar, white mustard seed, teaspoon nutmeg, few celery seed, tumeric

Cover all this with vinegar. Cook until corn and onions get tender. Stir constantly. If too dry add more vinegar. Add several hot peppers.

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MEASUREMENTS

Twenty-five drops of thin liquid equal half a teaspoonful.

3 teaspoonfuls of solid or liquid equal one tablespoonful of solid or liquid.

Four tablespoonfuls equal one wine-glassful or one-half gill.

One wine-glassful equals half a gill or a quarter of a cup.

Two wine-glassfuls equal one gill or half a cup.

Two gills equal one teacupful, or 16 tablespoonfuls.

One cupful equals half a pint.

Two cupfuls equal one pint.

Two pints equal one quart.

Four quarts equal one gallon.

Two tablespoonfuls equal one ounce.

Two level tablespoonfuls solid equal one ounce liquid.

Sixteen ounces equal one pound.

One pound of solid is equal to one pint of liquid.

One quart of flour equals one pound.

Three cups of cornmeal equals one pound.

One pint or two cups of granulated sugar equal one pound.

One pint or two cups of brown sugar equal one pound.

Two and one-half cupfuls of white pulverized sugar equal one pound.

Two tablespoonfuls of butter equal one ounce.

One tablespoonful of salt equals one ounce.

Two cups of butter equal one pound.

One pint of finely chopped meat, solidly packed, equals one pound.

Ten-twelve eggs equal one pound.

A dash of pepper is equal to one-eighth of a teaspoonful.

PROPORTIONS FOR LARGE GATHERINGS

1 pt. of coffee cream serves 20.

1 lb. coffee makes 40 cups and serves 50 or 60 people.

1 gallon of bulk ice cream serves 20.

1 qt. brick ice cream serves 8.

1 regular sized cake serves 16.

2 qts. boiled salad dressing serves 75.

1 lb. mashed potatoes serves 3.

1 medium sized chicken, creamed, serves 12.

1 lb. butter serves 32.

1 lb. butter for 10 dozen rolls.

10 lbs. meat or chicken for salad serves 25.

1 glass of jelly serves 8.

10 qts. punch serves 50.

1 gallon tea serves 50.

1 qt. whipped cream serves 25 spoonsful.

1 lb. sugar serves 25.

25 lbs. dressed chicken for 50.

Mashed potatoes for 100 people—

15 lbs. potatoes
1½ qts. sweet milk scalded
½ cup salt
⅓ cup butter

CREAMED CHICKEN FOR 75 PEOPLE

2 cups cream
5 cups chicken broth
3 tsp. salt
6 egg yolks
8 cups sweet milk
4 cups flour
12 cups shredded chicken
4 cans mushrooms
Juice of 1 lemon
Pepper to suit taste

POTATO SALAD FOR 50 OR 60 PEOPLE

1½ qts. celery, chopped fine
8 qts. potato cubes
2 tblsp. salt
½ cup chopped parsley
Mayonnaise to moisten
Olives to garnish

CHICKEN SPAGHETTI

(Serves 100)

Chickens—big fat hens..... 8
Tomatoes (Red Cross cans)16
Spaghetti—Packages 12
Celery—Bunches 16
Onions—lbs. 8
Cheese—lbs. 8
Bell peppers 24
Parsley—bunches 8
Garlic cloves 10
Sugar—lb. 1
Black and red pepper to taste
Salt to taste

Chop tomatoes, celery, onions, bell peppers, parsley, garlic as for soup. Put in a large boiler with the fat from the chickens, which have been boiled perfectly done, in plenty of water. Also the fat and skin off the chickens which you run through a grinder. Mix all together with half cup of salt, add more if needed. Put on stove to cook. Boil slowly three

1½ lbs ground meat
¼ cup lemon juice
½ cup water
1 egg slightly beaten
4 slices stale bread finely diced
¼ cup finely chopped onion
2 teas salt

topping
½ cup catsup
½ " brown sugar
⅓
1 teasp - dry mustard
ground cloves
¼ "
6 thin lemon slices

makes 6 loaves
Bake at 350°
15 min - then
cover with topping & lemon slices & bake 30 more min

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